Glass Lantern Slides
from Chatsworth Park Elementary Part 2

Glass Lantern Slides from Chatsworth Park Elementary

- This presentation features slides and the subjects being taught at Chatsworth Park Elementary School in the 1920s to 1940s.
- Ioline Cleveland was a teacher at Chatsworth Park Elementary School from 1958 to 1984, and was the President of the Chatsworth Historical Society from 1982 to 1986. In 1975 the Chatsworth Park Elementary School Lantern Slides were given to Ioline Cleveland who gave them to the Chatsworth Historical Society for safekeeping.
- In going through the archives, we realized that these lantern slides have not been seen for perhaps the last 80 years. Using today's digital technology, we were able to photograph them to share with the community.
- Part 1 explains Glass Lantern slides and shows the Slide Sets *Explorers, Pioneers, Gold Rush, Mining Towns and Jack in the Beanstalk* (a total of 63 slides)
- Part 2 shows *Desert Life, Maps, Butter & Cheese, Milk, The Dairy Farm, and Christmas* (a total of 95 slides)

The Glass Lantern Slide Collection

The Collection is comprised of the following:

Part 1: (63 slides)

- Explorers (3 ¼” x 4”), 11 slides
- California Pioneers (3 ¼” x 4”), 12 slides
- Gold Rush (3 ¼” x 4”), 11 slides
- Mining Towns (3 ¼” x 4”), 10 slides
- Jack and the Beanstalk - hand painted slides (3 ¼” x 4”), 19 slides

Part 2: (95 slides)

- California Desert Life (3 ¼” x 4”), 18 slides
- Maps (3 ¼” x 4”), 4 slides
- Food Marketing - Butter and Cheese (3 ¼” x 4”), 16 slides
- Food Marketing - Milk (3 ¼” x 4”), 12 slides
- The Dairy Farm (1941, 2”x2”), 43 slides
- Christmas – hand painted slides (3 ¼” x 4”), 2 slides

The Glass Lantern Slide Collection

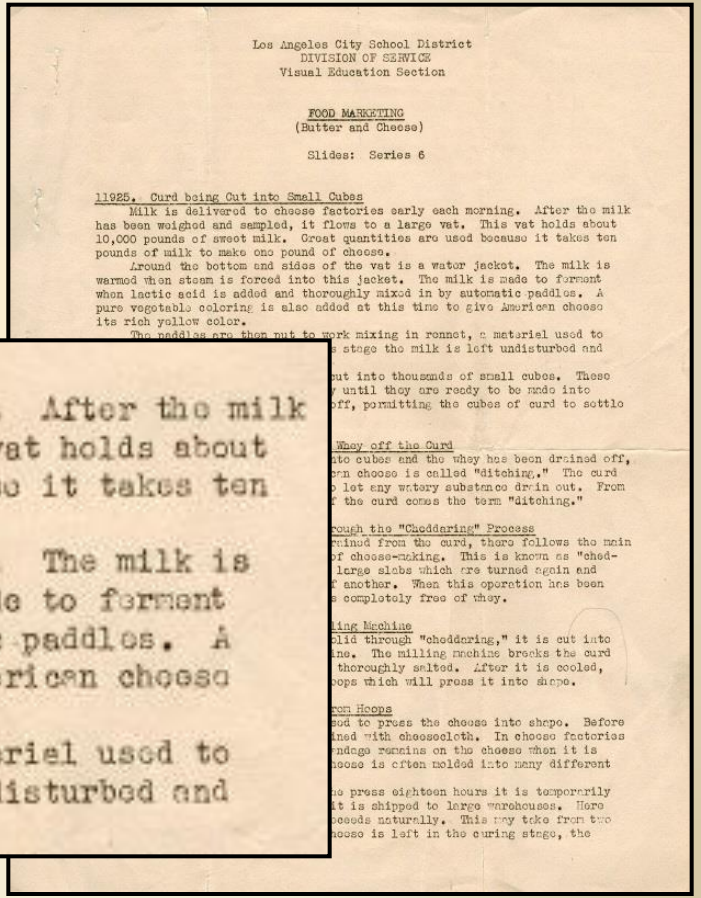
Preparing this presentation was a challenge, because the slides could not be scanned, as a scanner focuses on the image that is against the scanner plate, and the slide image was then out of focus, because the slide image is between two pieces of glass.

To create an in-focus image of the Lantern Slides, we needed to first backlight the slides, so that the camera could focus on the interior image between both glass slides, not the descriptive words that are printed on the outside of the glass slide.

Notice that all slides are labeled:
Audio-Visual Education Sect. Los Angeles City Schools

The Glass Lantern Slide Collection

There was a script for each slide that accompanied each slide set. The only script that was saved was for FOOD MARKETING (Butter and Cheese), it was four pages long…



Los Angeles City School District
DIVISION OF SERVICE
Visual Education Section

FOOD MARKETING
(Butter and Cheese)

Slides: Series 6

11925. Curd being Cut into Small Cubes

Milk is delivered to cheese factories early each morning. After the milk has been weighed and sampled, it flows to a large vat. This vat holds about 10,000 pounds of sweet milk. Great quantities are used because it takes ten pounds of milk to make one pound of cheese.

Around the bottom and sides of the vat is a water jacket. The milk is warmed when steam is forced into this jacket. The milk is made to ferment when lactic acid is added and thoroughly mixed in by automatic paddles. A pure vegetable coloring is also added at this time to give American cheese its rich yellow color.

The paddles are then put to work mixing in rennet, a materiel used to

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until they are ready to be made into
ff, permitting the cubes of curd to settle

Whey off the Curd

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the curd comes the term "ditching."

rough the "Cheddaring" Process

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f cheese-making. This is known as "ched-
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completely free of whey.

ing Machine

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thoroughly salted. After it is cooled,
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on Hoops

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ndage remains on the cheese when it is
heese is often molded into many different

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ceeds naturally. This may take from two
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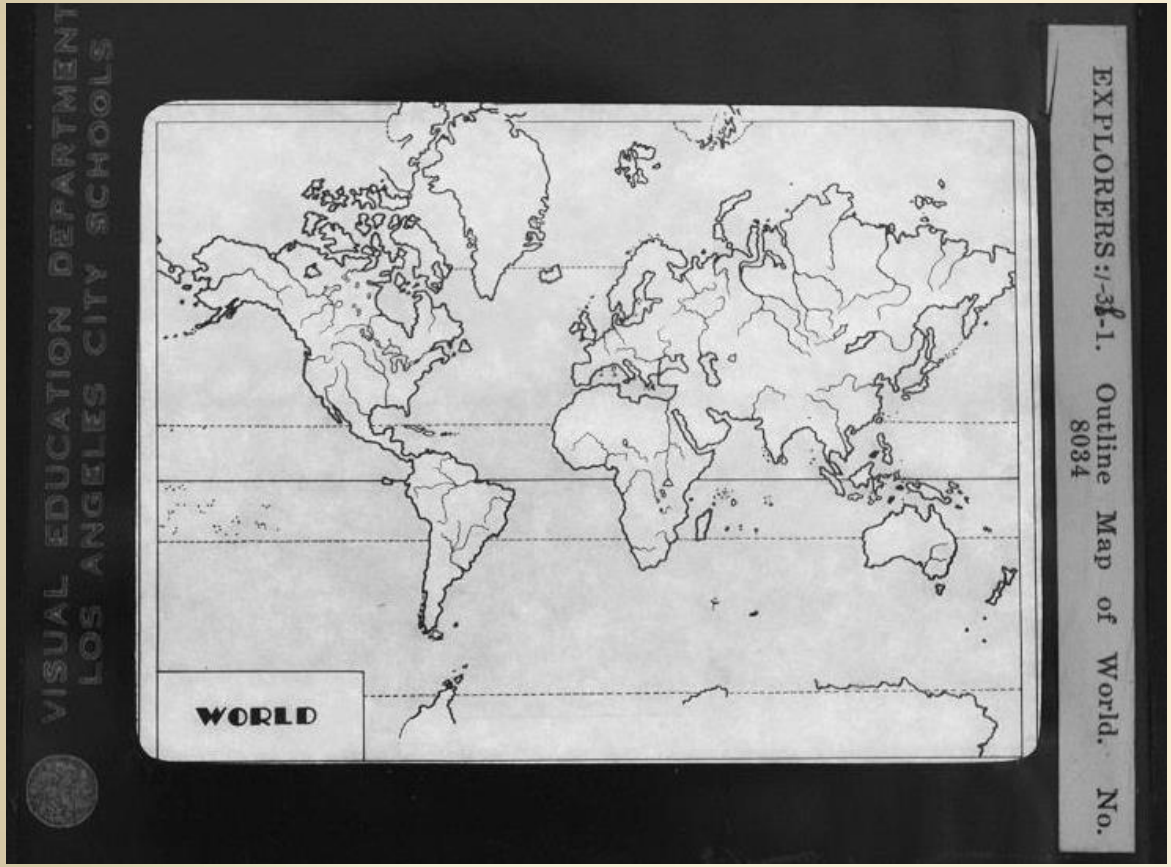
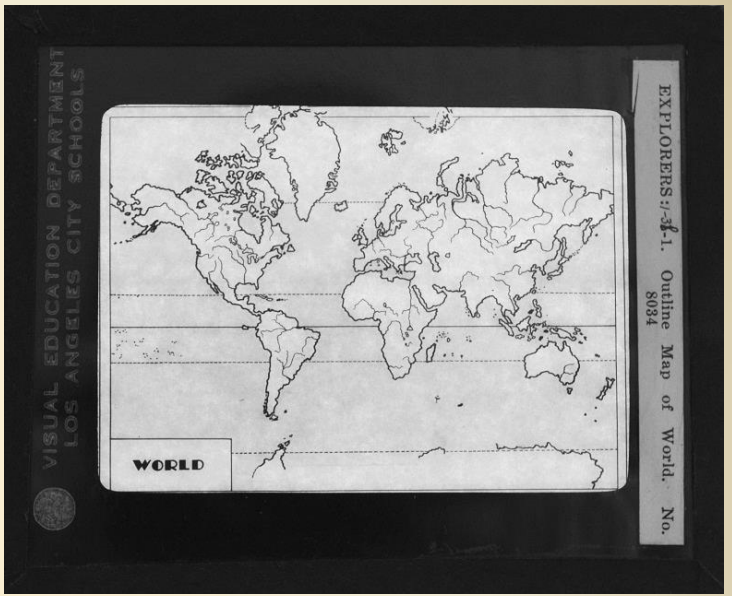
The paddles are then put to work mixing in rennet, a materiel used to help make the milk curdle. At this stage the milk is left undisturbed and soon forms into a soft curd.

We will now cycle through the lantern slides, slightly cropping each slide to maximize the image shown.





The slide above is the full 3 ¼” x 4” slide, the slide to the left is slightly cropped to maximize the size of the image.

California Desert Life

(3 ¼” x 4” Glass Lantern Slides), 18 slides

California Desert Life 01

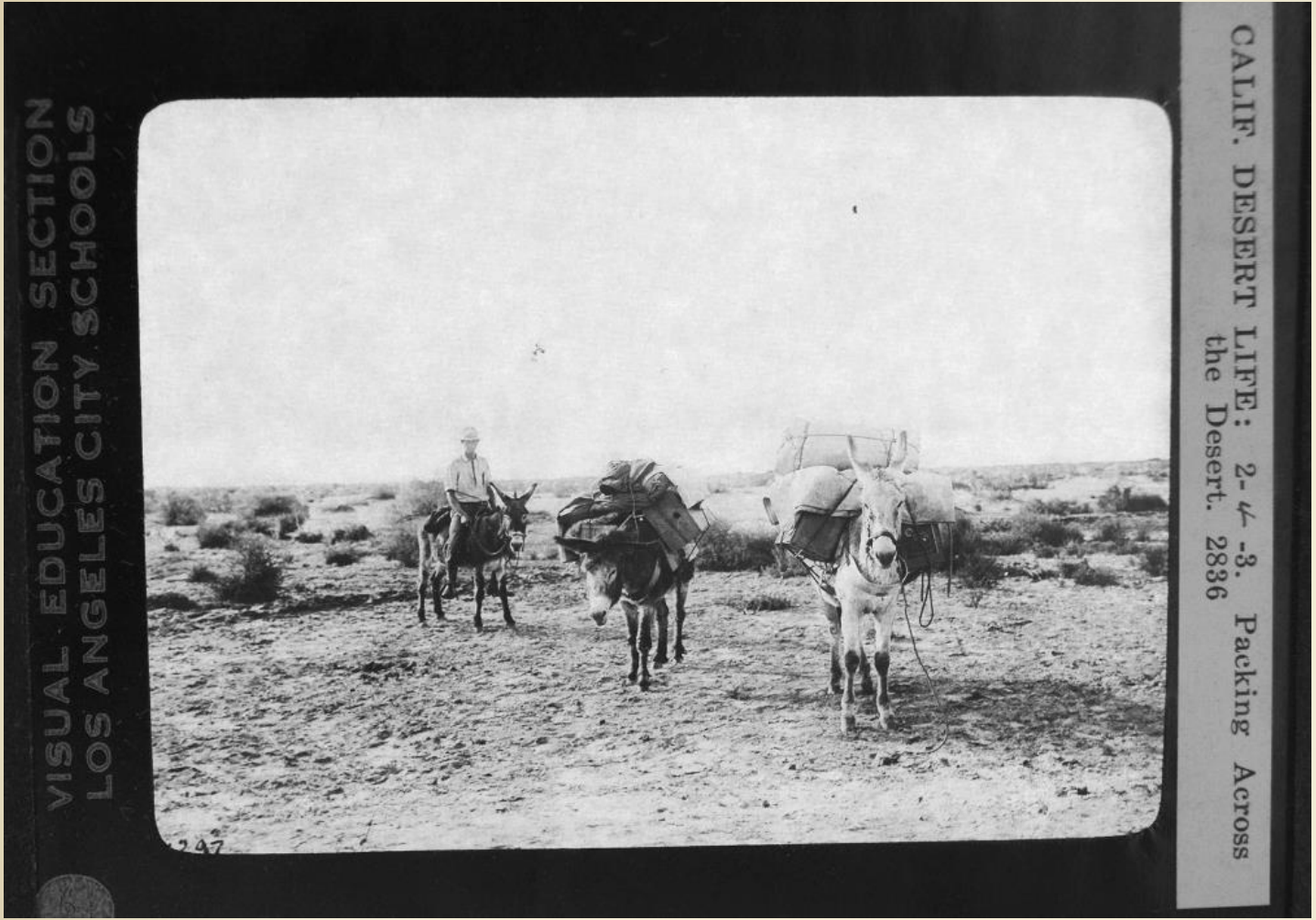
Desert Prospector

No. 0196

California Desert Life 02

The Prospector's Outfit

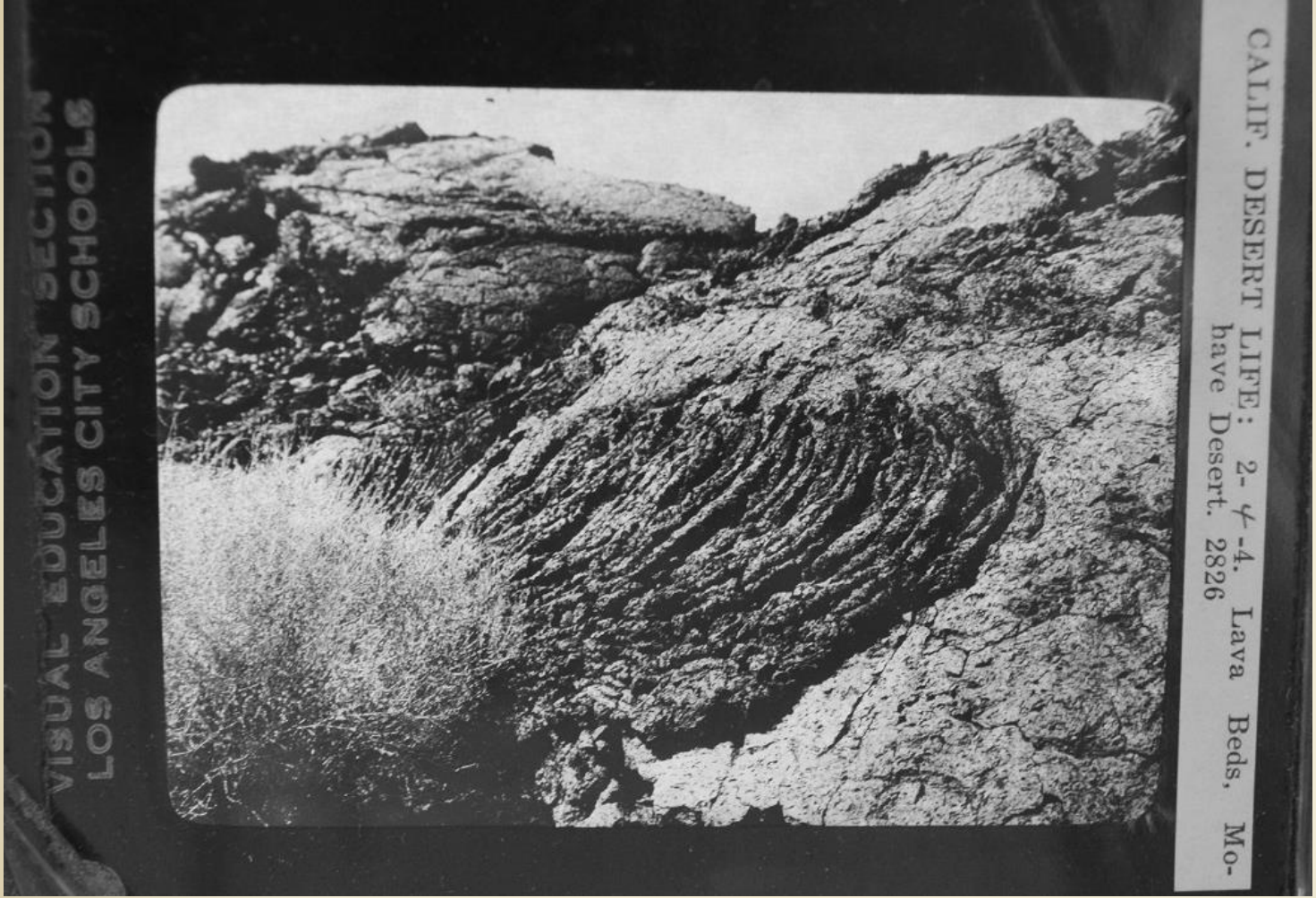
No. 10932



California Desert Life 03

Packing Across the Desert

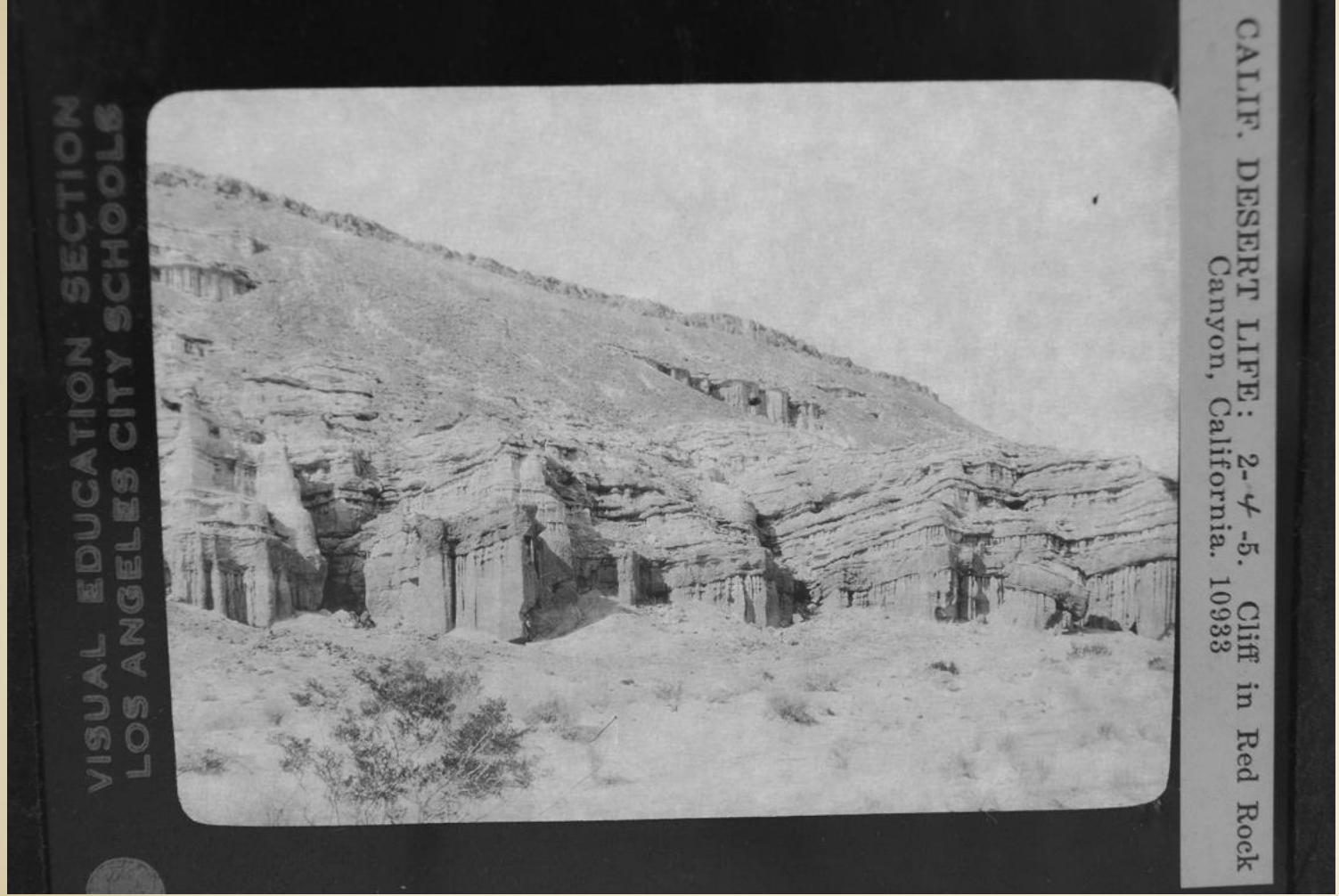
No. 2836



California Desert Life 04

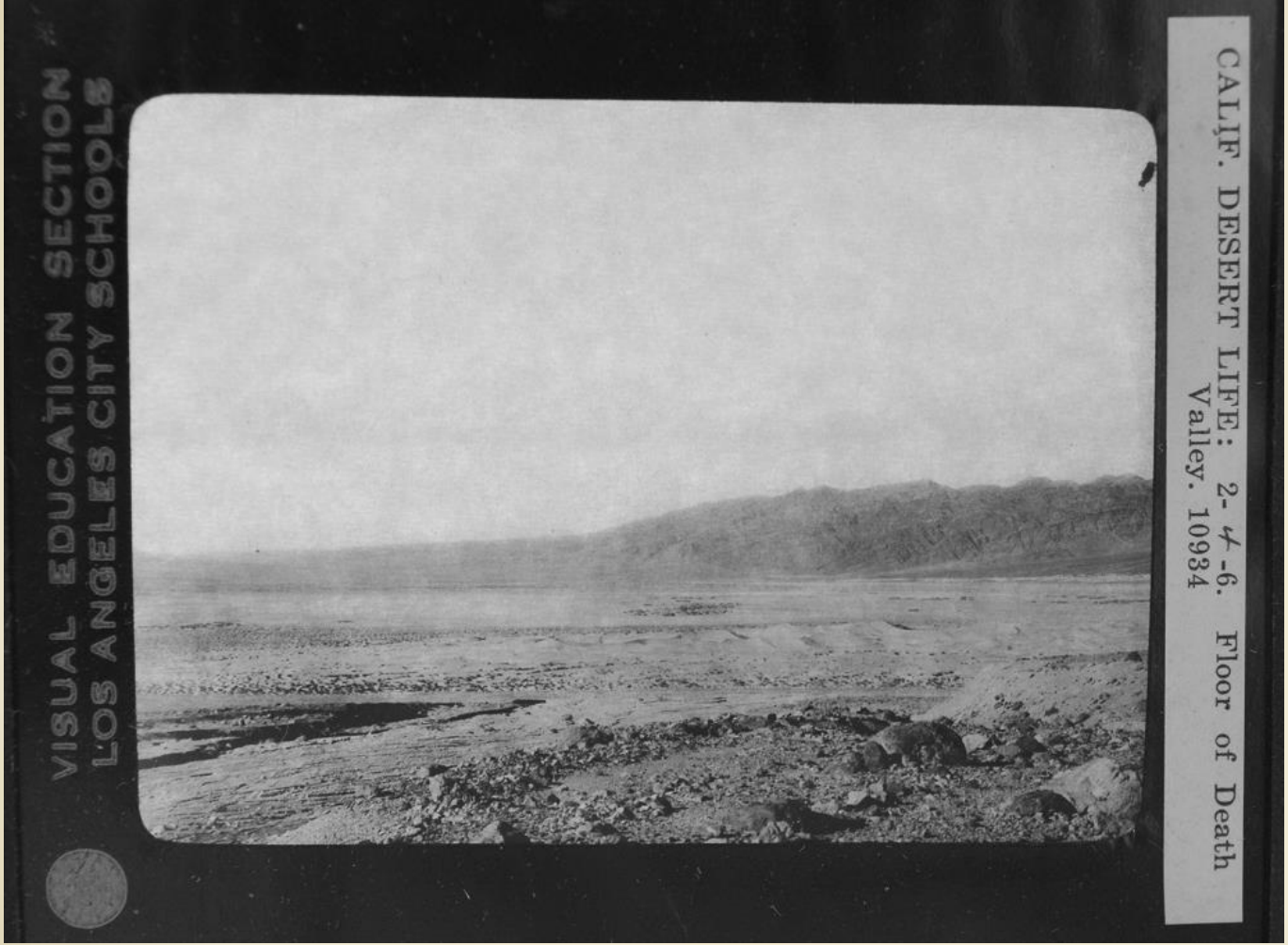
Lava Beds
Mohave Desert

No. 2826



California Desert Life 05

Cliff in Red Rock Canyon, California
No. 10933



California Desert Life 06

Floor of Death Valley

No. 10934

California Desert Life 07

The Home of the Desert Miner

No. 2834

California Desert Life 08

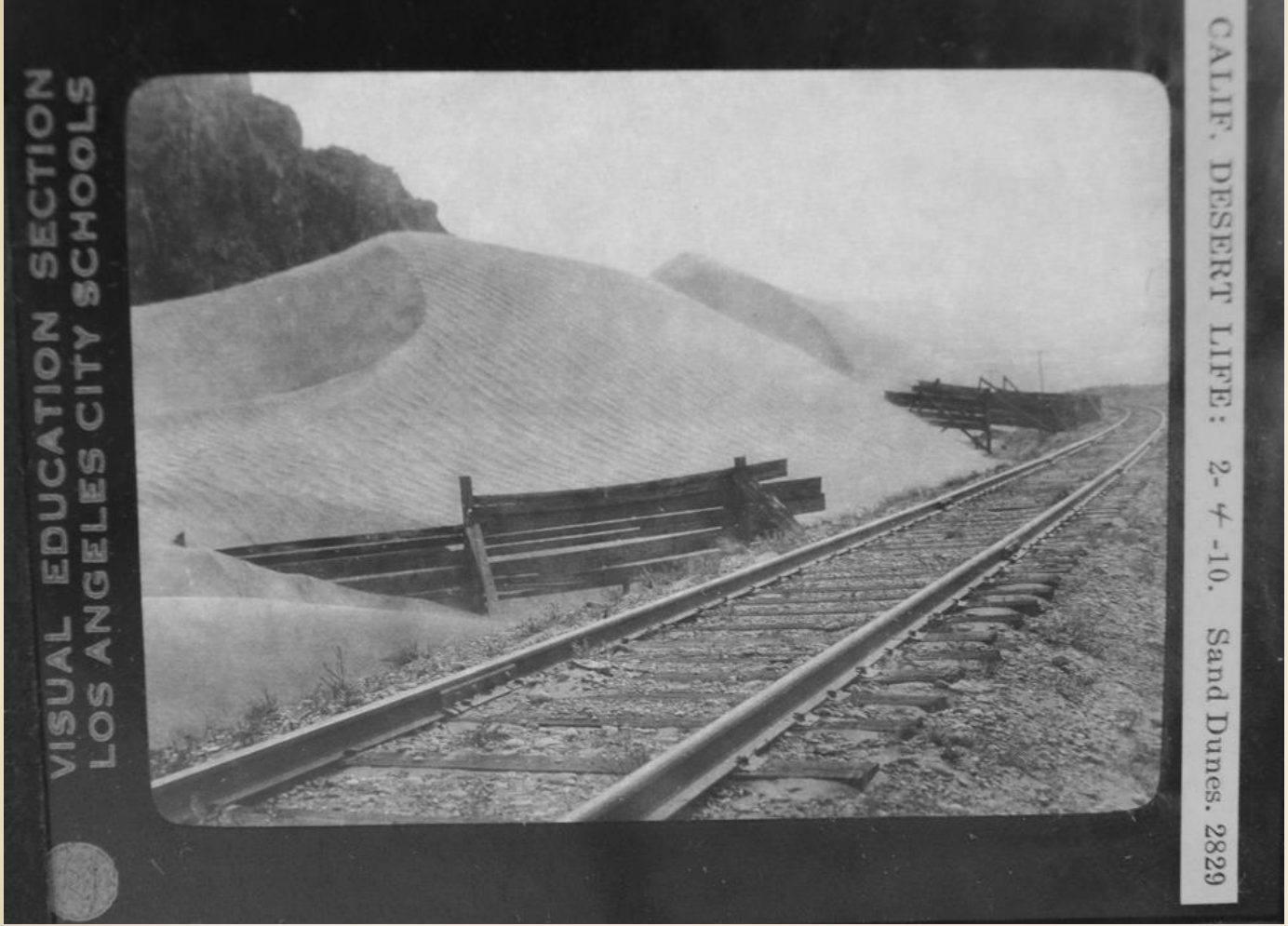
An Old Time Desert Road

No. 5585

California Desert Life 09

An Old Time Desert Road

No. 6395



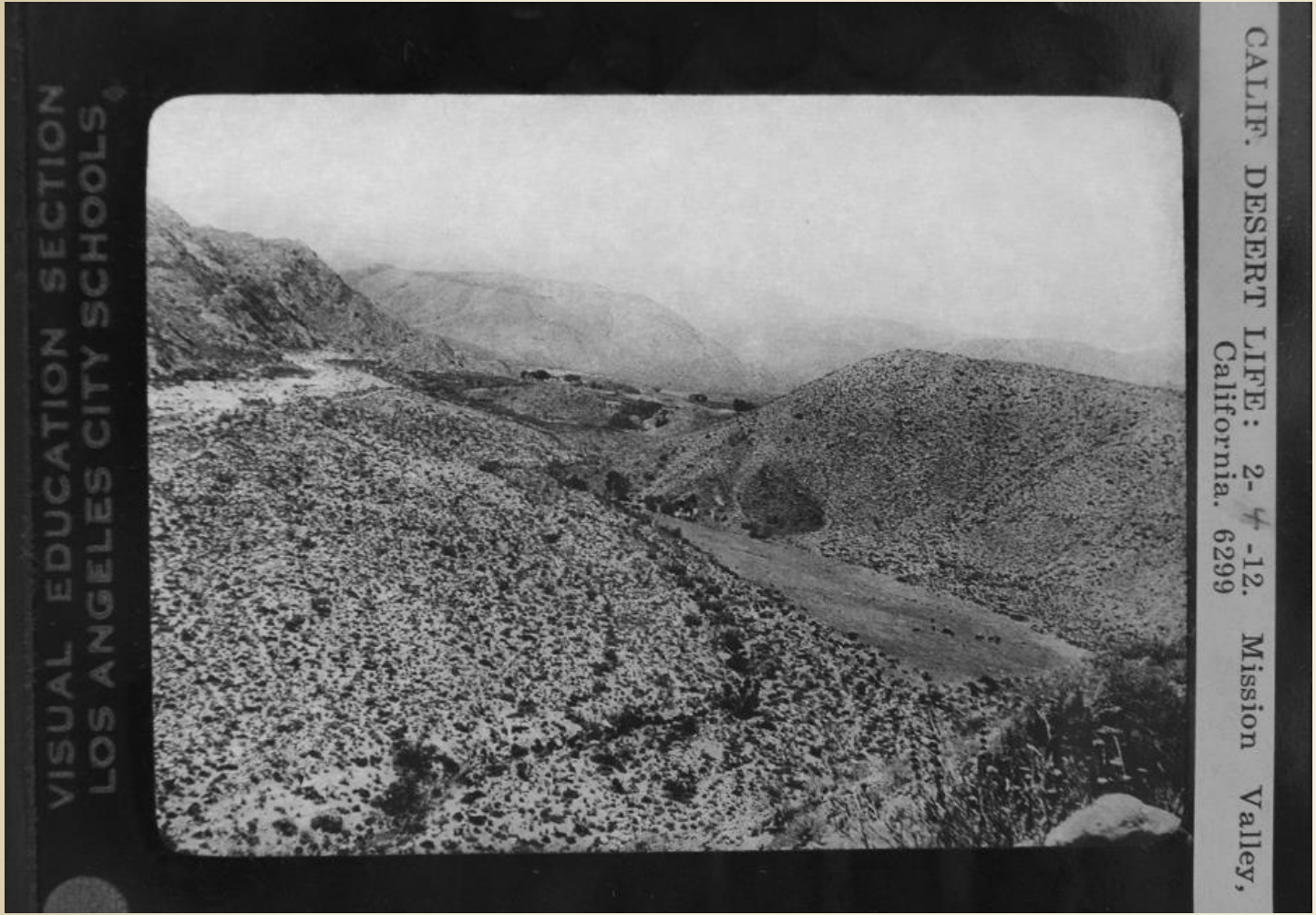
California Desert Life 10

Sand Dunes

No. 2829

California Desert Life 11

Camping in the Desert , Red Rock Canyon, California
No. 2682



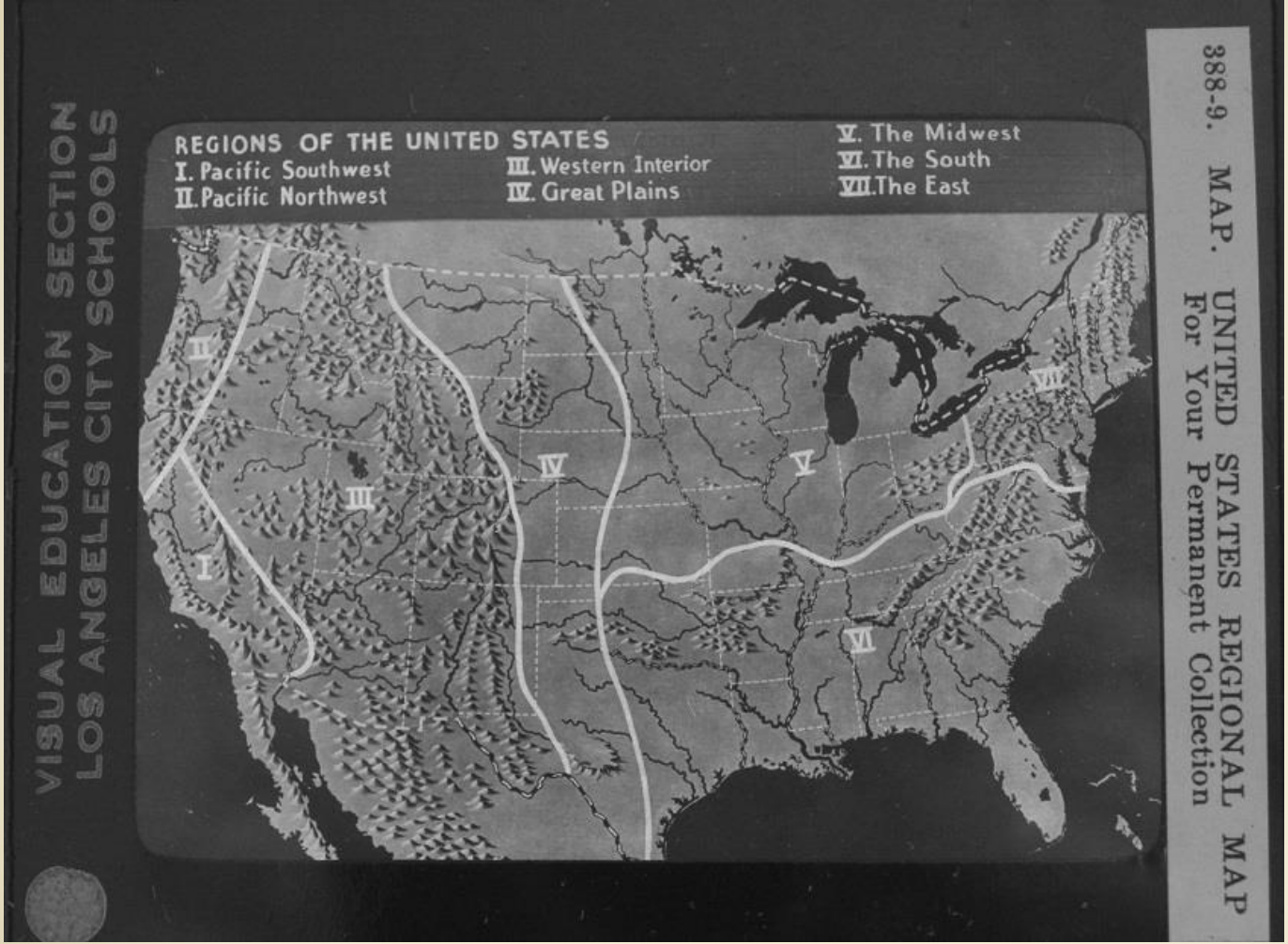
California Desert Life 12

Mission Valley, California

No. 6299

Maps

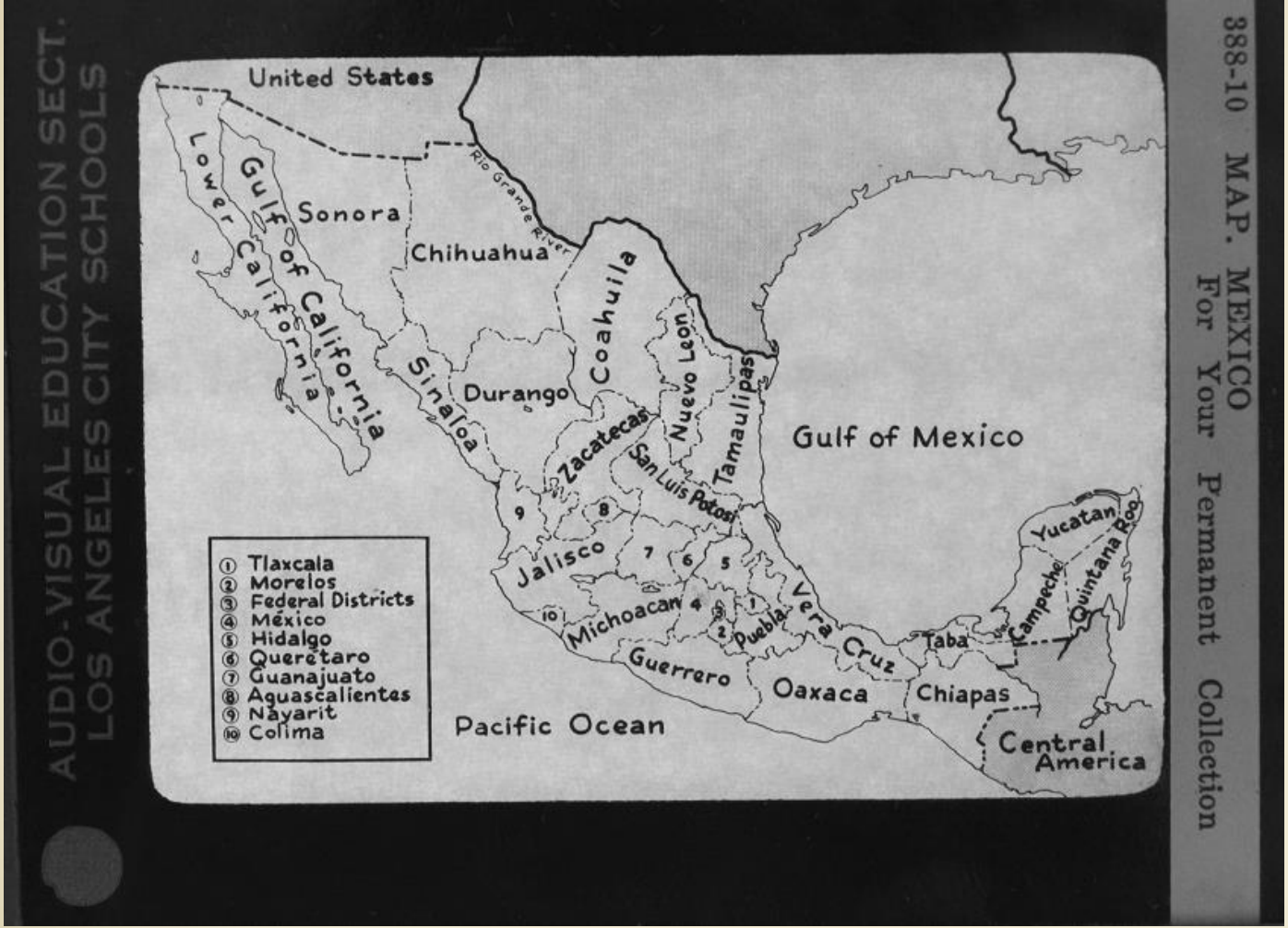
(3 ¼” x 4” Glass Lantern Slides), 4 slides



Maps

United States Regional Map

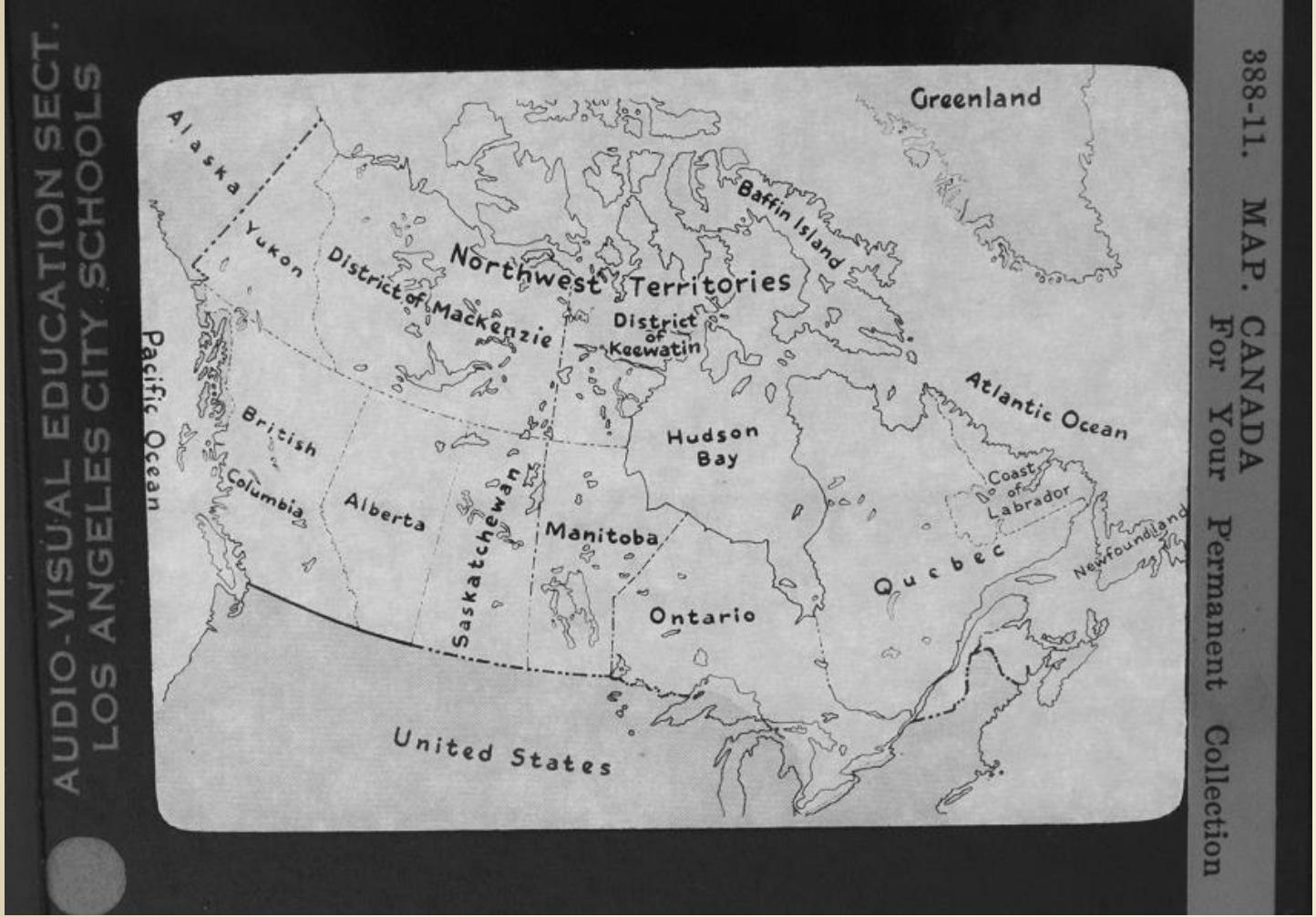
No. 388-9



Maps

Mexico

No. 388-10



Maps

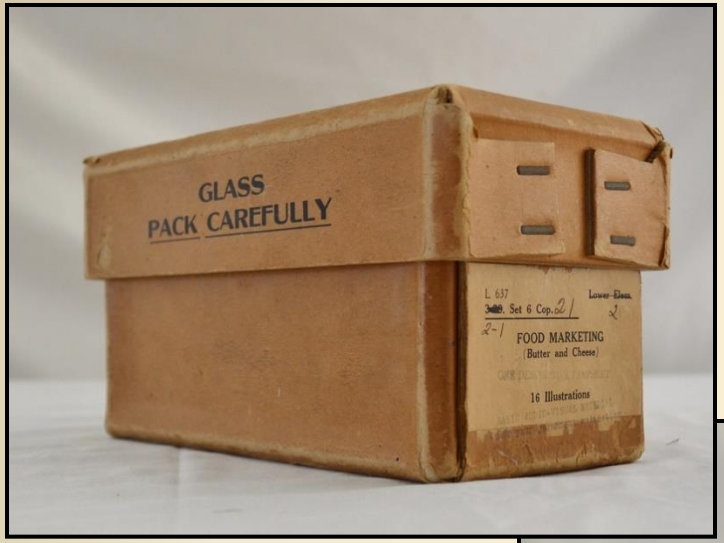
Canada

No. 388-11

Maps

Western Trails Map

No. 14559



Food Marketing – Butter and Cheese

(3 ¼" x 4" Glass Lantern Slides), 16 slides

Notice the 4 page folded script on the top of the open box, that will be shown next, before the Butter and Cheese slides)

Los Angeles City School District
DIVISION OF SERVICE
Visual Education Section

FOOD MARKETING
(Butter and Cheese)

Slides: Series 6

11925. Curd being Cut into Small Cubes

Milk is delivered to cheese factories early each morning. After the milk has been weighed and sampled, it flows to a large vat. This vat holds about 10,000 pounds of sweet milk. Great quantities are used because it takes ten pounds of milk to make one pound of cheese.

Around the bottom and sides of the vat is a water jacket. The milk is warmed when steam is forced into this jacket. The milk is made to ferment when lactic acid is added and thoroughly mixed in by automatic paddles. A pure vegetable coloring is also added at this time to give American cheese its rich yellow color.

The paddles are then put to work mixing in rennet, a materiel used to help make the milk curdle. At this stage the milk is left undisturbed and soon forms into a soft curd.

When the curd is firm, it is cut into thousands of small cubes. These cubes are kept floating in the whey until they are ready to be made into cheese. The whey is then drained off, permitting the cubes of curd to settle at the bottom of the vat.

11935. "Ditching" or Draining the Whey off the Curd

After the curd has been cut into cubes and the whey has been drained off, the next operation in making American cheese is called "ditching." The curd is drawn to the sides of the vat to let any watery substance drain out. From the "ditch" made down the center of the curd comes the term "ditching."

11931. Putting American Cheese through the "Cheddaring" Process

After all the whey has been drained from the curd, there follows the main feature of this particular method of cheese-making. This is known as "cheddaring." The curd is divided into large slabs which are turned again and again, and then piled one on top of another. When this operation has been repeated several times, the curd is completely free of whey.

11936. Curd being Broken by a Milling Machine

When the curd has been made solid through "cheddaring," it is cut into strips and put into a milling machine. The milling machine breaks the curd into tiny pieces so that it can be thoroughly salted. After it is cooled, the curd is ready to be put into hoops which will press it into shape.

11930. Removing American Cheese from Hoops

Large cylindrical hoops are used to press the cheese into shape. Before the curd is put in, each hoop is lined with cheesecloth. In cheese factories this is known as a bandage. The bandage remains on the cheese when it is taken out of the hoop. American cheese is often molded into many different shapes.

When cheese has remained in the press eighteen hours it is temporarily shelved in the curing room. Then it is shipped to large warehouses. Here the ripening and curing process proceeds naturally. This may take from two months to two years. The longer cheese is left in the curing stage, the richer and sharper it becomes.

11933. American Cheese being Checked before Pasteurization

When cheese has been cured it is examined by a blender. A blender is a man who is skilled in deciding the exact flavor and texture of each lot of cheese. Laboratory tests are also made to determine the amount of moisture and butterfat the cheese contains. The cheesecloth bandage and the natural rind which has developed are then removed. The different cheeses which the blender has selected are cut into convenient sizes and combined to produce the right flavor and texture.

11934. Pasteurizer in Operation during Making of American Cheese

After the blender has tested and combined cheeses from different lots, the pieces are shredded and pasteurized or heated. These are packed in air-tight containers. Each step in the manufacture of cheese, including folding the tinfoil in the final sealing, is usually performed by machinery. Cheese can be no better than the milk from which it is made. Therefore a definite scientific method is followed from the time the milk is tested to the pasteurization process of the cheese.

11924. Curded Milk for Swiss Cheese is Cut with a "Swiss Harp"

The southern part of Wisconsin is known as the "Switzerland of America" because it is the center of the American Swiss cheese industry. Here the descendants of early Swiss settlers have continued to manufacture Swiss cheese. They have put to use modern equipment, and experts skilled in the best methods of both this country and Switzerland superintend its production.

Soon after milk is received in the cheese factory, it is warmed in great copper kettles. Many kettles are required because the milk that is received early each morning must be made into cheese before nightfall.

A "starter," or certain bacteria which will sour the fresh milk, is put into each kettle. The starter is important, because the ripening of Swiss cheese depends on it. The milk soon forms a soft curd which is cut into tiny pieces with either a curd knife or a "Swiss harp," which may be seen in the picture.

The contents of the kettle, now curd and whey, are stirred in a circular motion by an automatic breaker, the temperature being raised at the same time. Soon the bits of curd are completely separated from the liquid when they become small and firm. Although a different starter is used to curdle the milk, the first step in making Swiss cheese is similar to that of American cheese making.

11932. Curd for Swiss Cheese being Removed from a Vat

When the milk has separated into curd and whey, a large square of cheesecloth is inserted beneath the curd and the corners are drawn up, forming a bag. Special equipment is used to lift the bag of curd from the kettle. It takes twenty-five hundred pounds of milk to form enough curd for one hoop of Swiss cheese.

11927. Bag of Curd being Placed in a Hoop

After the whey has drained off, the curd is placed in wooden hoops and kept under pressure for twenty-four hours. The hoops are turned frequently so that a strong rind will form around the cheese to aid in its protection. The average hoop of Swiss cheese weighs two hundred pounds.

11923. Hoops of Swiss Cheese Afloat in Salt Water

When the process of pressing is completed, the hoops of cheese are given a "bath." They are placed in a salt brine solution and left to float for three days. After this step is completed, the ripening period begins during which the holes or "eyes" develop by which we have come to identify Swiss cheese. In the best cheese of this kind, the eyes are about the size of a quarter dollar. Acid-producing bacteria develop the eyes, the shape and size of which

Pages 1 and 2 of the script for the Butter and Cheese slides

indicate the state of ripening and richness of flavor of the cheese. However, in the popular brands of blended Swiss cheese, the eye formation is not present. Though the original pieces from which the cheese is made once had this characteristic, it has been lost through pasteurizing and blending.

11926. Inside a Cream Cheese Pasteurizer

The method used in making Cream cheese differs from that used in American or Swiss cheese manufacture. American and Swiss are hard, ripened cheeses, but as its name implies, Cream cheese is soft and unripened.

When milk is received in Cream cheese plants, fresh cream is added to enrich it. It is then put into a pasteurizer. This is a large rectangular tank containing a row of pipe coils. Live steam passes through these coils as they revolve, until the milk and cream mixture becomes soft, velvety curd. This is the first step in the process of Cream cheese making.

After being pasteurized or heated in large vats, the rich milk and cream mixture is cooled. A "starter" or fermentor is then added so that when the milk curdles, a smoothness is assured. Curding proceeds for eighteen hours in covered vats. At the end of this time the completely formed curd is poured onto closely woven cheesecloth so that the whey drains off. After a few hours, the ends of the cloth are drawn up and tied to form a sack. The curd is held in this sack and pressed overnight between cracked ice. In the morning the chilled curd is pressed and salted. Then a machine mixes the cheese to perfect smoothness.

11027. Cream Cheese is Taken to Market in Refrigeration Trucks

Because Cream cheese spoils quickly, it must reach the consumer while very fresh. After it is packaged, Cream cheese is rushed to wholesale markets by express. It is then delivered to grocers in refrigerated trucks. Cream cheese is protected by refrigeration from the time it leaves the factory until it is purchased from the retail merchant. Cream cheese is especially popular with children.

11928. Machinery Used to Package Cream Cheese

The delicate operation of wrapping Cream cheese in its tinfoil wrapper is done by machinery which seems almost human, so skillfully does it do its job. The cheese, which is made fresh daily, is never touched by hand.

11937. Curing Room in a Camembert Cheese Plant

Camembert cheese is a delicate and deliciously flavored member of the Cream cheese family. America has spent many years in perfecting the manufacture of this cheese which originated in France in the latter part of the seventeenth century. During its manufacture extra care must be taken to encourage growth of the peculiar organism which makes the cheese the fine product it is. At its best it is one of the choicest brands, but if a poor lot is made, it is a complete loss.

The temperature and ventilation of the curing room must be carefully regulated and every precaution taken to insure perfect curing. Unlike the methods used in the manufacture of most cheeses, the final stages of ripening Camembert take place after the curd has been wrapped in tin-foil and placed in the small boxes in which it is marketed. When ripe, the cheese is covered with a greenish mold much like felt. When this mold has formed, the cheese is as soft as warm butter.

9170. Butter being Taken from a Churn

Cream is separated from milk and left in a vat for twenty-four hours before it is churned. The churn is an immense barrel. Machinery makes the churn revolve in a vigorous motion so that within an hour the cream is churned into butter. The butter is then worked with paddles for six or eight minutes, and at

the same time is salted. When the butter is removed from the churn, it is packed solidly in wooden forms and put through machinery which cuts the butter into quarter-pound chunks. These are then wrapped and packaged mechanically.

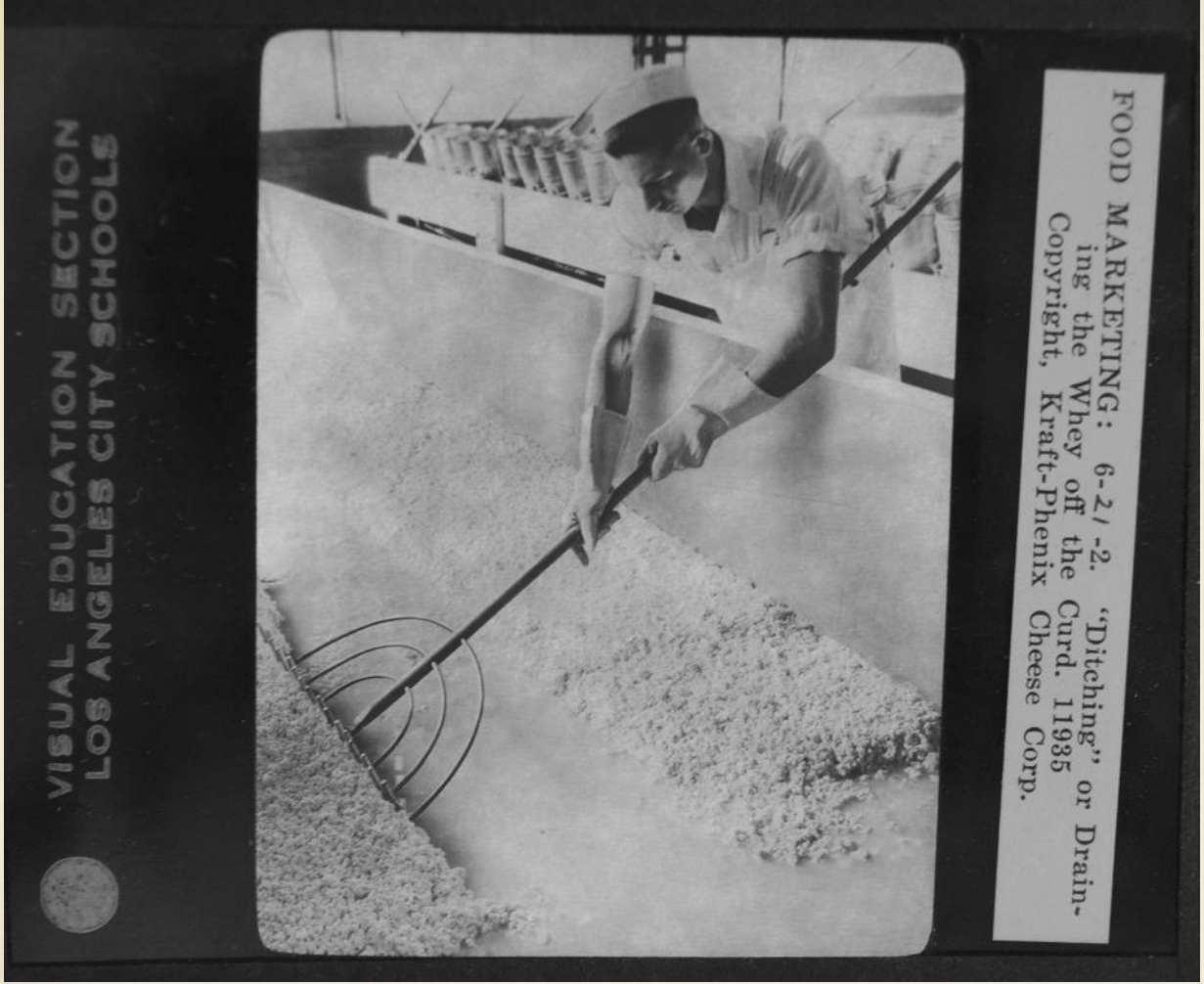
KINDLY RETURN ALL ILLUSTRATIONS AND DESCRIPTIVE NOTES IN THIS SET

Pages 3 and 4 of the script for the Butter and Cheese slides

Food Marketing: (Butter and Cheese) 01

Curd being Cut into Small Cubes

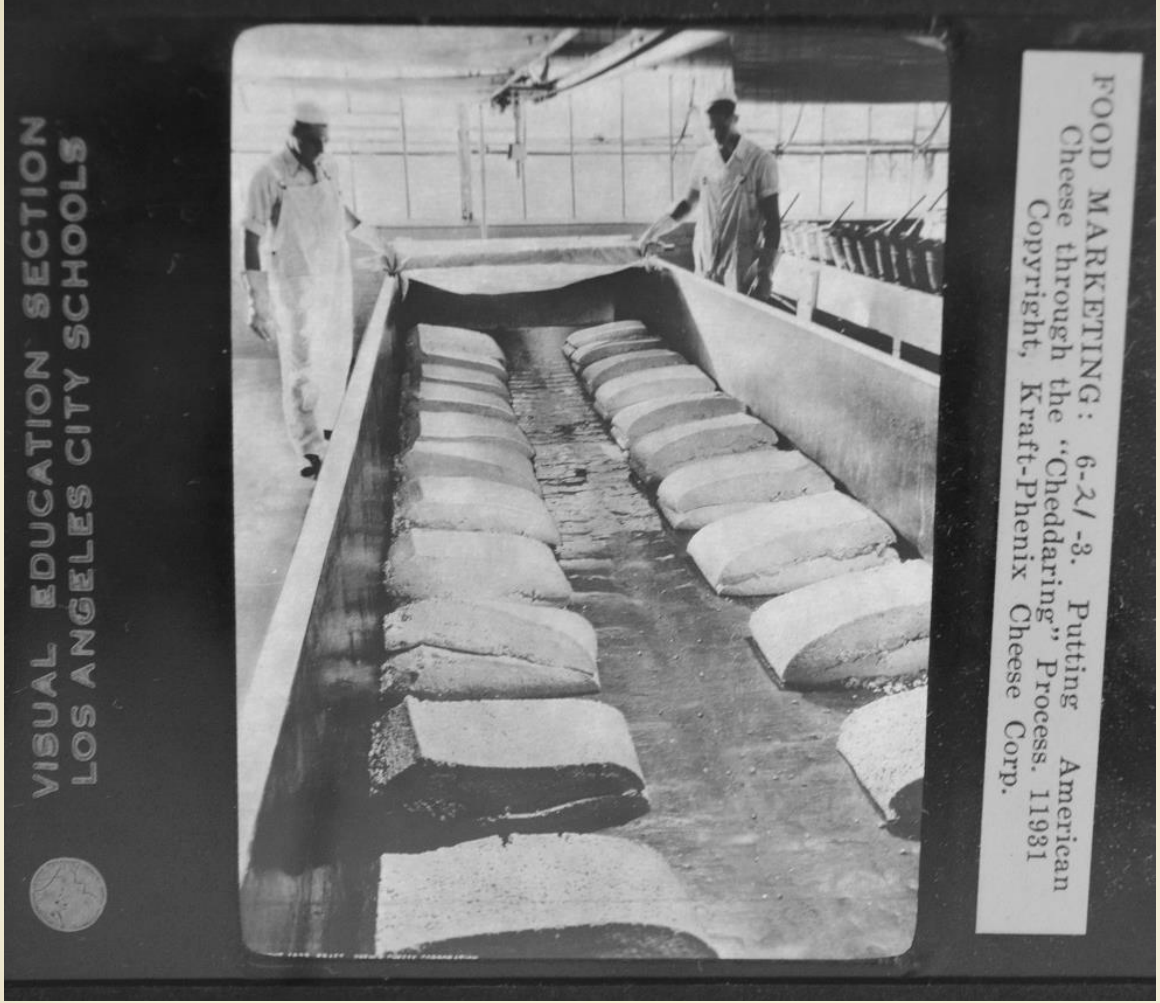
No. 11925



Food Marketing: (Butter and Cheese) 02

"Ditching" or Draining the Whey off the Curd

No. 11935



Food Marketing: (Butter and Cheese) 03

Putting American Cheese through the "Cheddaring" Process

No. 11931

Food Marketing: (Butter and Cheese) 04

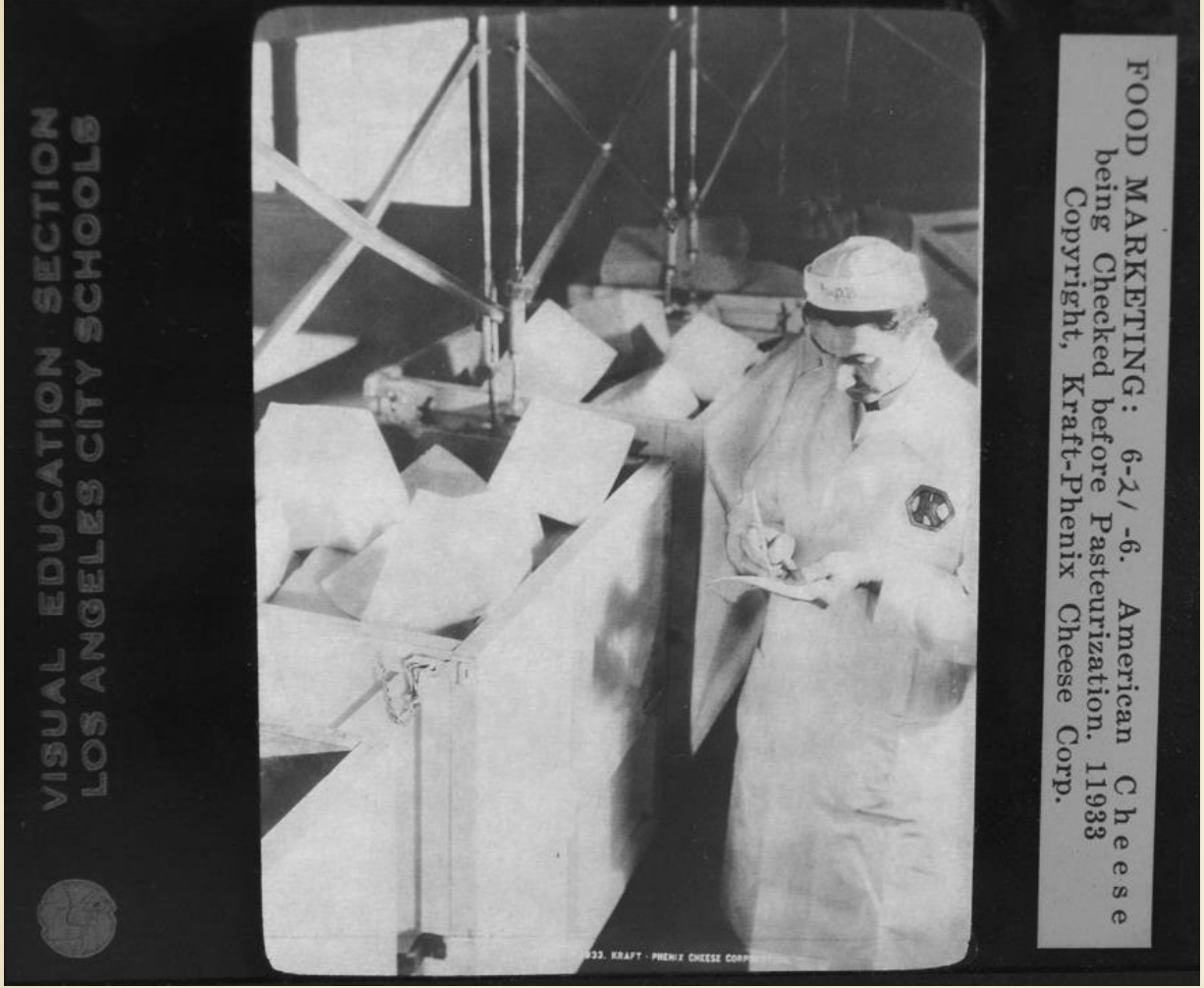
Curd being Broken by a Milling Machine

No. 11936

Food Marketing: (Butter and Cheese) 05

Removing American Cheese from Hoops.

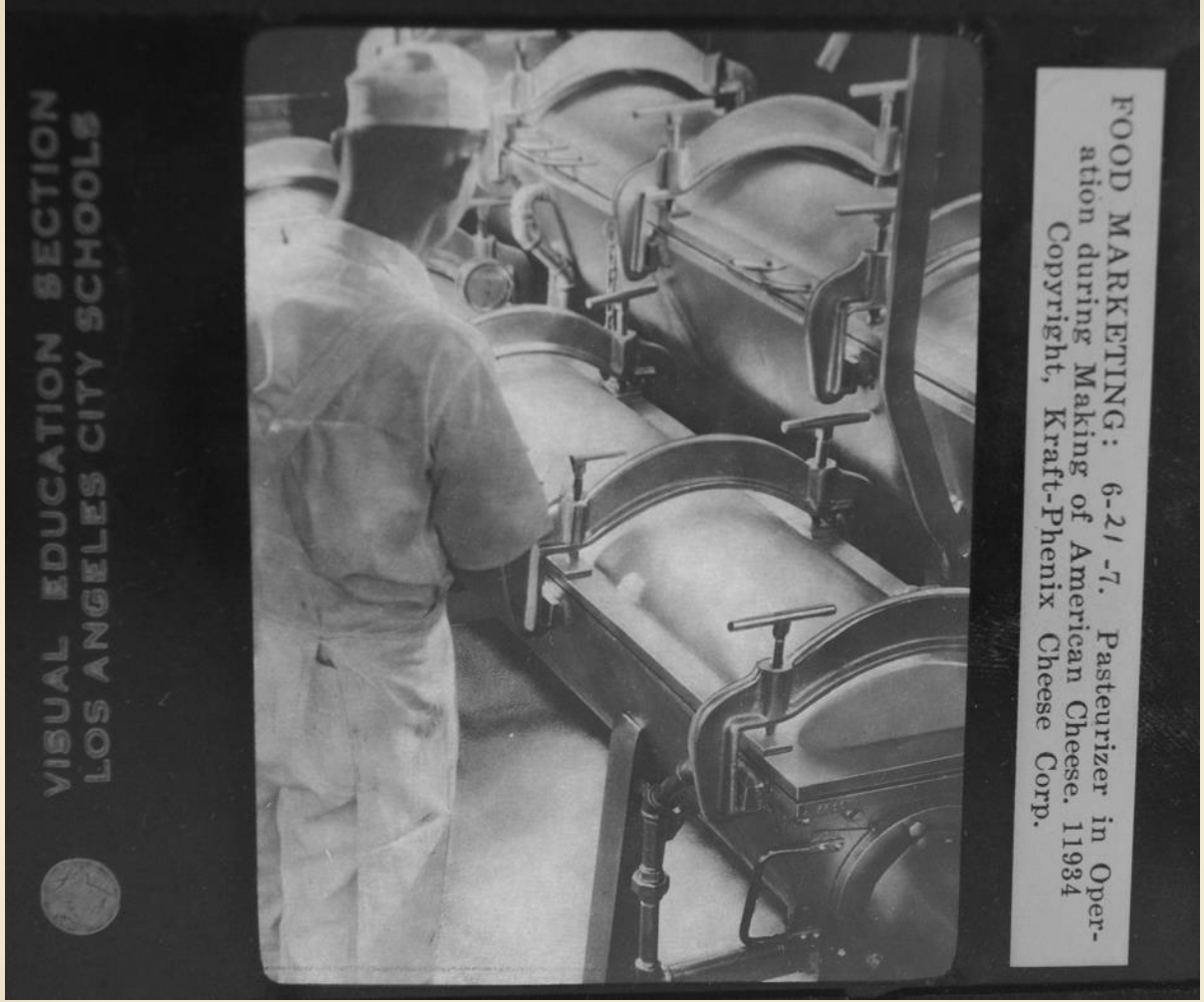
No. 11930



Food Marketing: (Butter and Cheese) 06

American Cheese being Checked before Pasteurization

No. 11933



Food Marketing: (Butter and Cheese) 07

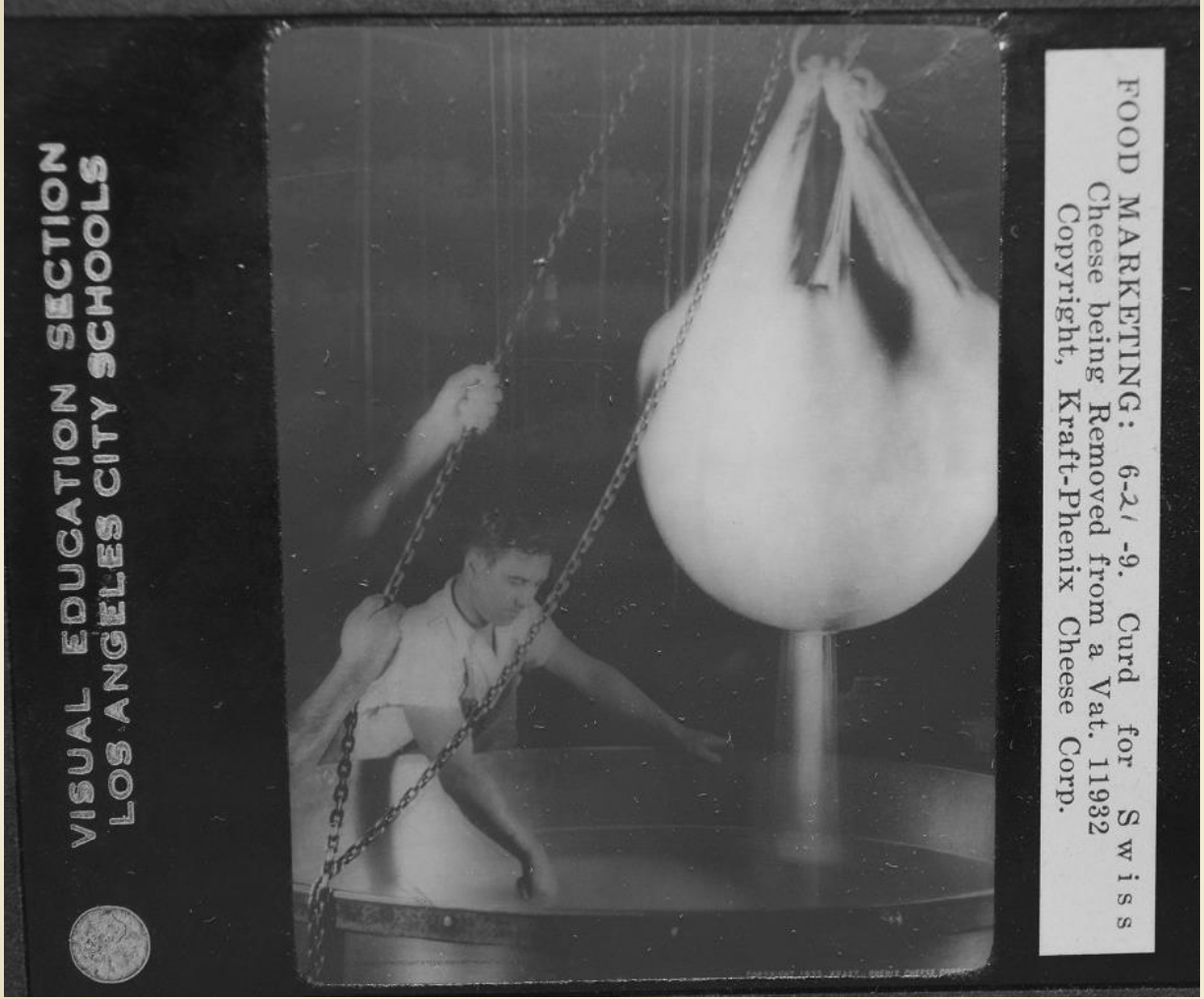
Pasteurizer in operation making American Cheese

No. 11934

Food Marketing: (Butter and Cheese) 08

Curded Milk for Swiss Cheese is Cut with a "Swiss Harp."

No. 11924



Food Marketing: (Butter and Cheese) 09

Curd for Swiss Cheese being Removed from a Vat.

No. 11932

Food Marketing: (Butter and Cheese) 10

Bag of Curd being Placed in a Hoop.

No. 11927

Food Marketing: (Butter and Cheese) 11

Hoops of Swiss Cheese Afloat in Salt Water

No. 11923

Food Marketing: (Butter and Cheese) 12

Inside a Cream Cheese Pasteurizer

No. 11926

Food Marketing: (Butter and Cheese) 13

Cream Cheese Taken to Market in Refrigeration Trucks.

No. 11027

Food Marketing: (Butter and Cheese) 14

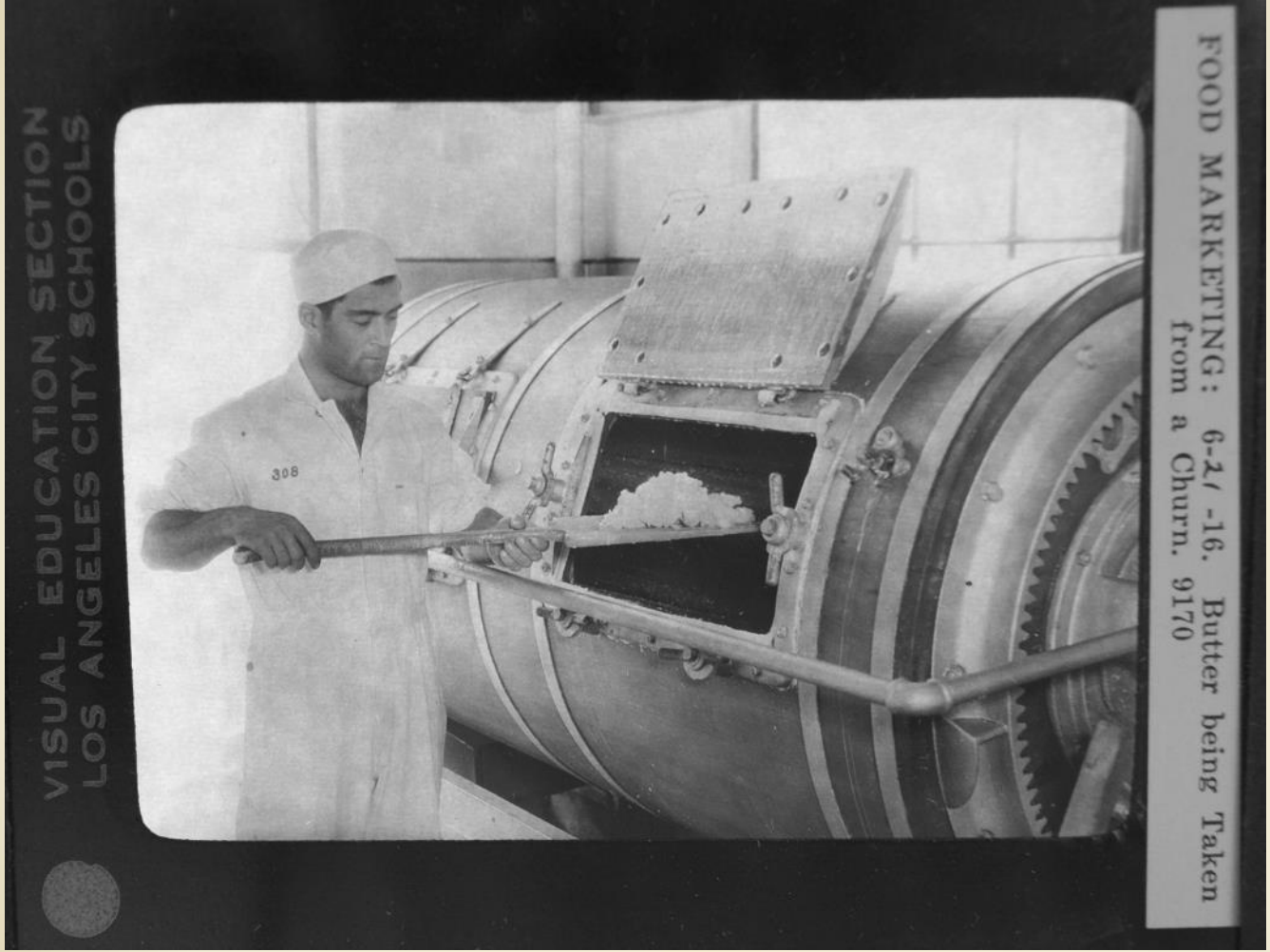
Machinery Used to Package Cream Cheese

No. 11928

Food Marketing: (Butter and Cheese) 15

Curing Room in a Camembert Cheese Plant

No. 11937



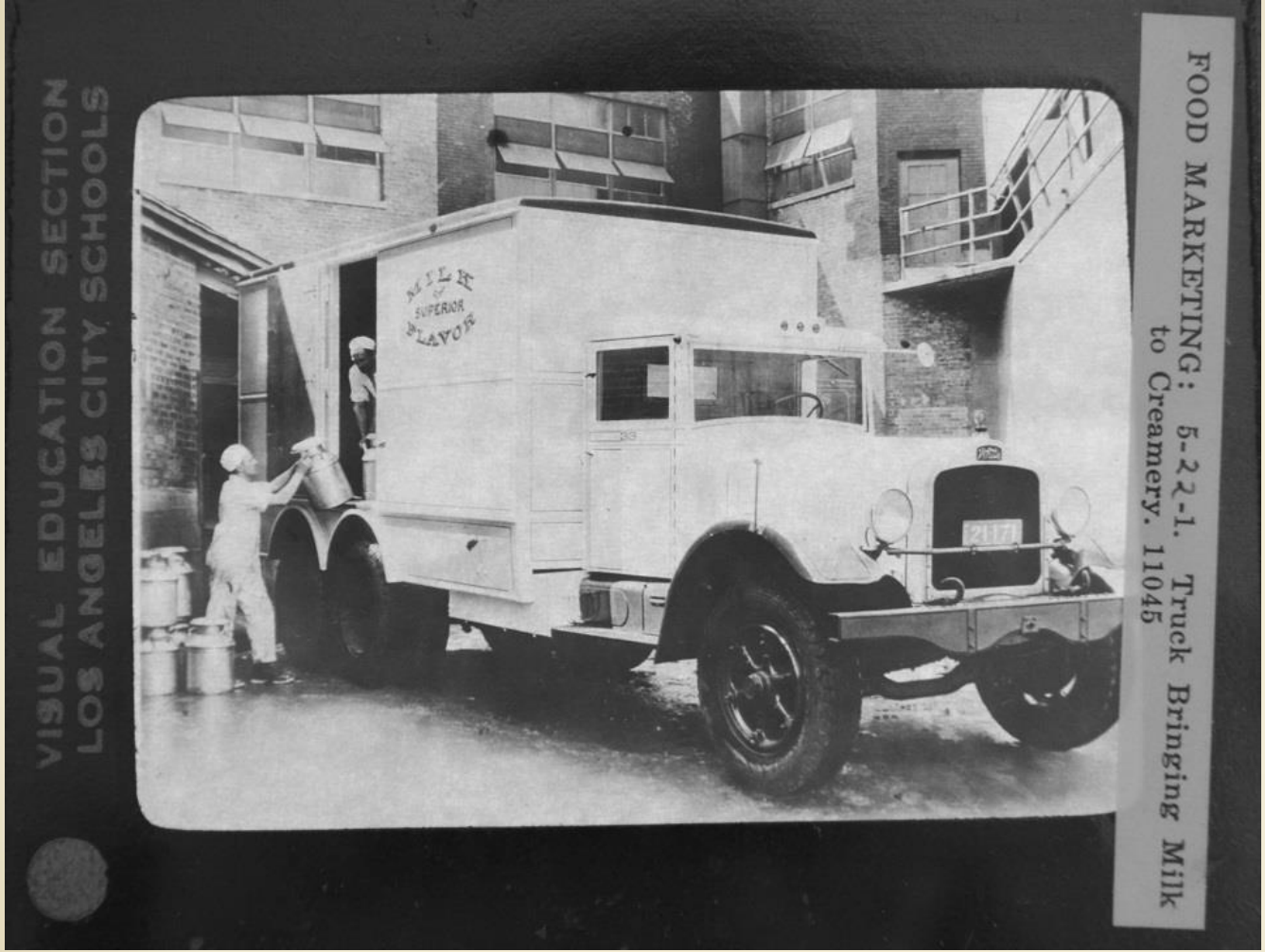
Food Marketing: (Butter and Cheese) 16

Butter being Taken from a Churn.

No. 9170

Food Marketing – Milk

(3 ¼” x 4” Glass Lantern Slides), 12 slides



Food Marketing:
(Milk) 01

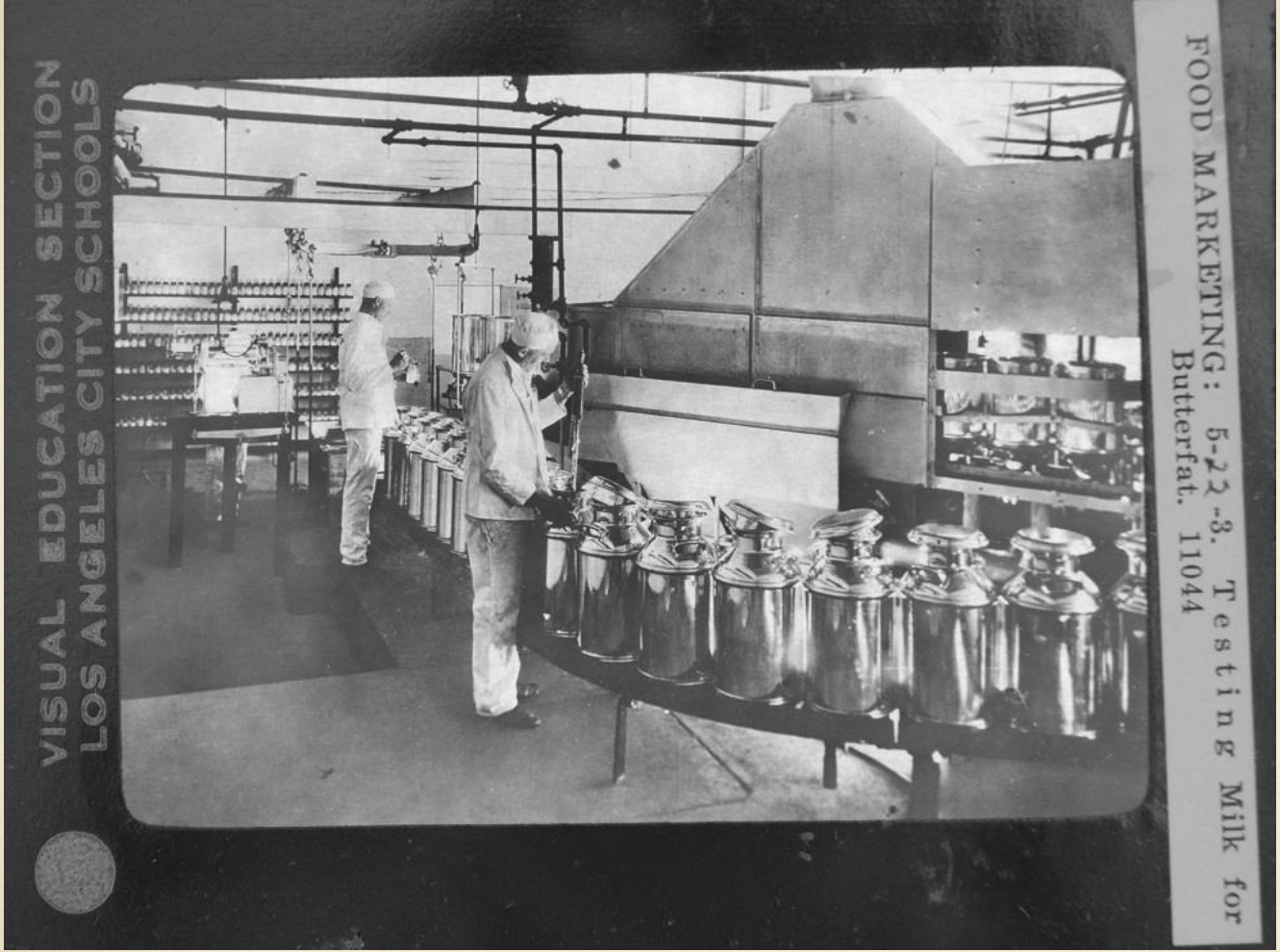
Truck Bringing
Milk to Creamery

No. 11045

Food Marketing:
(Milk) 02

Milk Storage Room in a Creamery

No. 10065



Food Marketing:
(Milk) 03

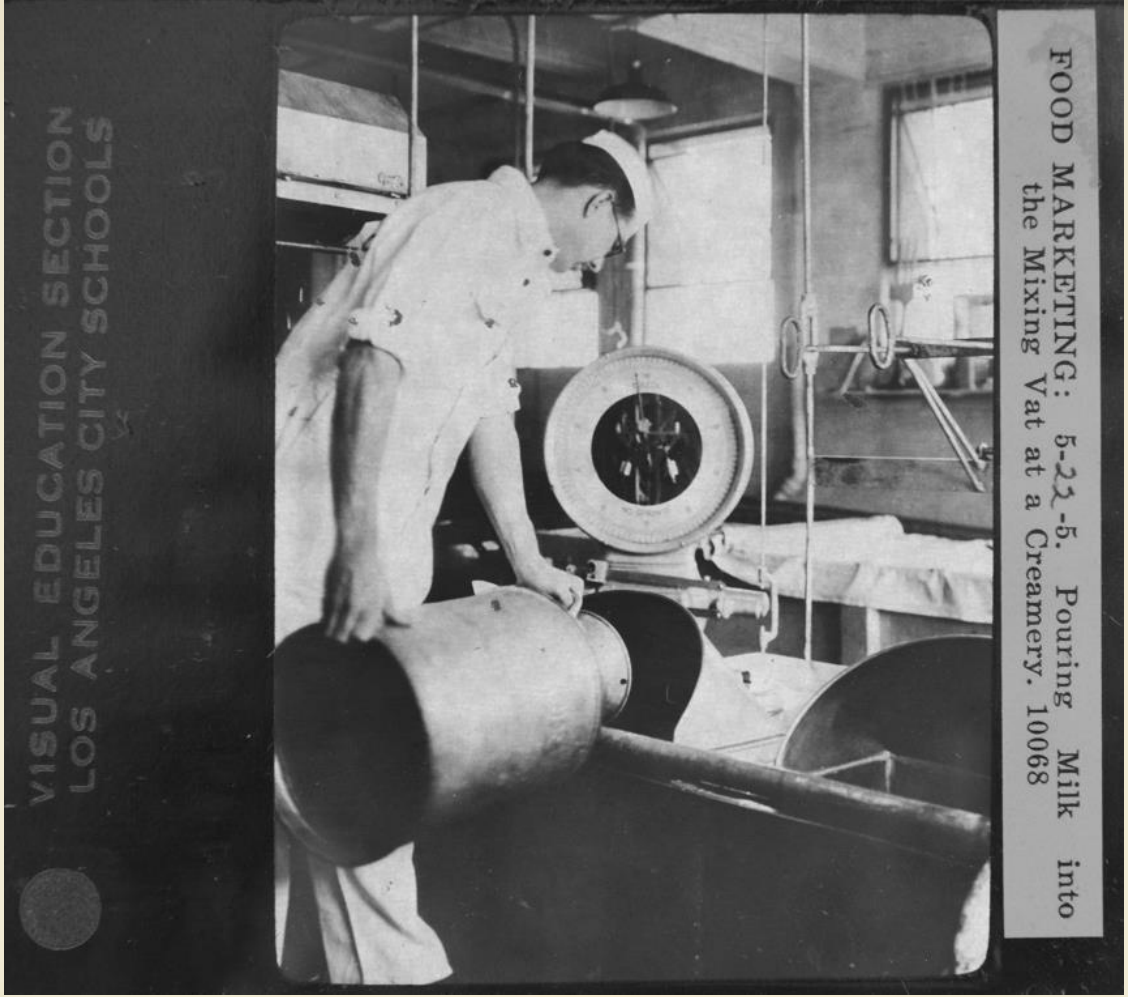
Testing Milk for Butterfat

No. 11044

Food Marketing:
(Milk) 04

Testing Milk in a Creamery Laboratory

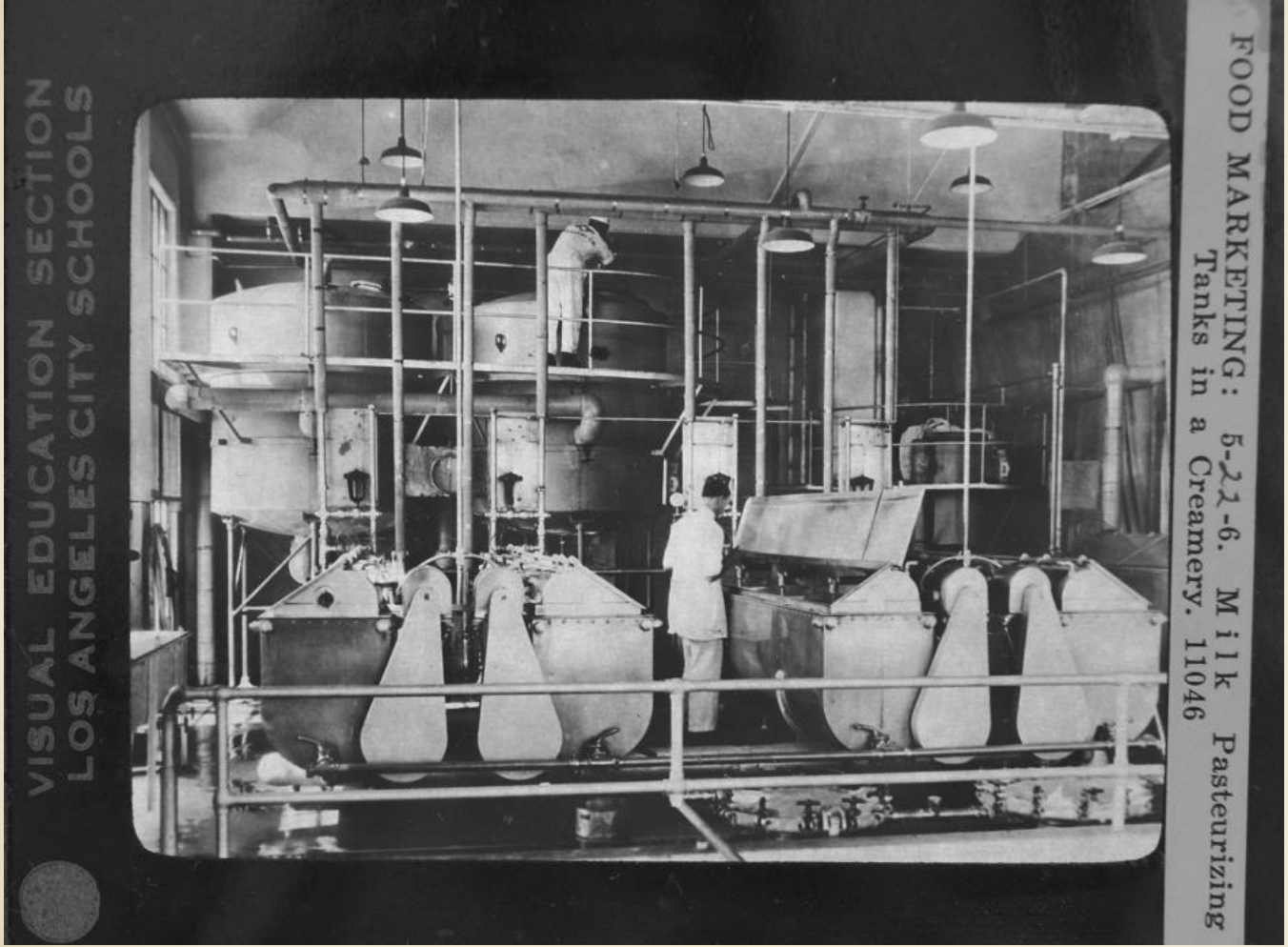
No. 10046



Food Marketing:
(Milk) 05

Pouring Milk into the Mixing Vat at a Creamery

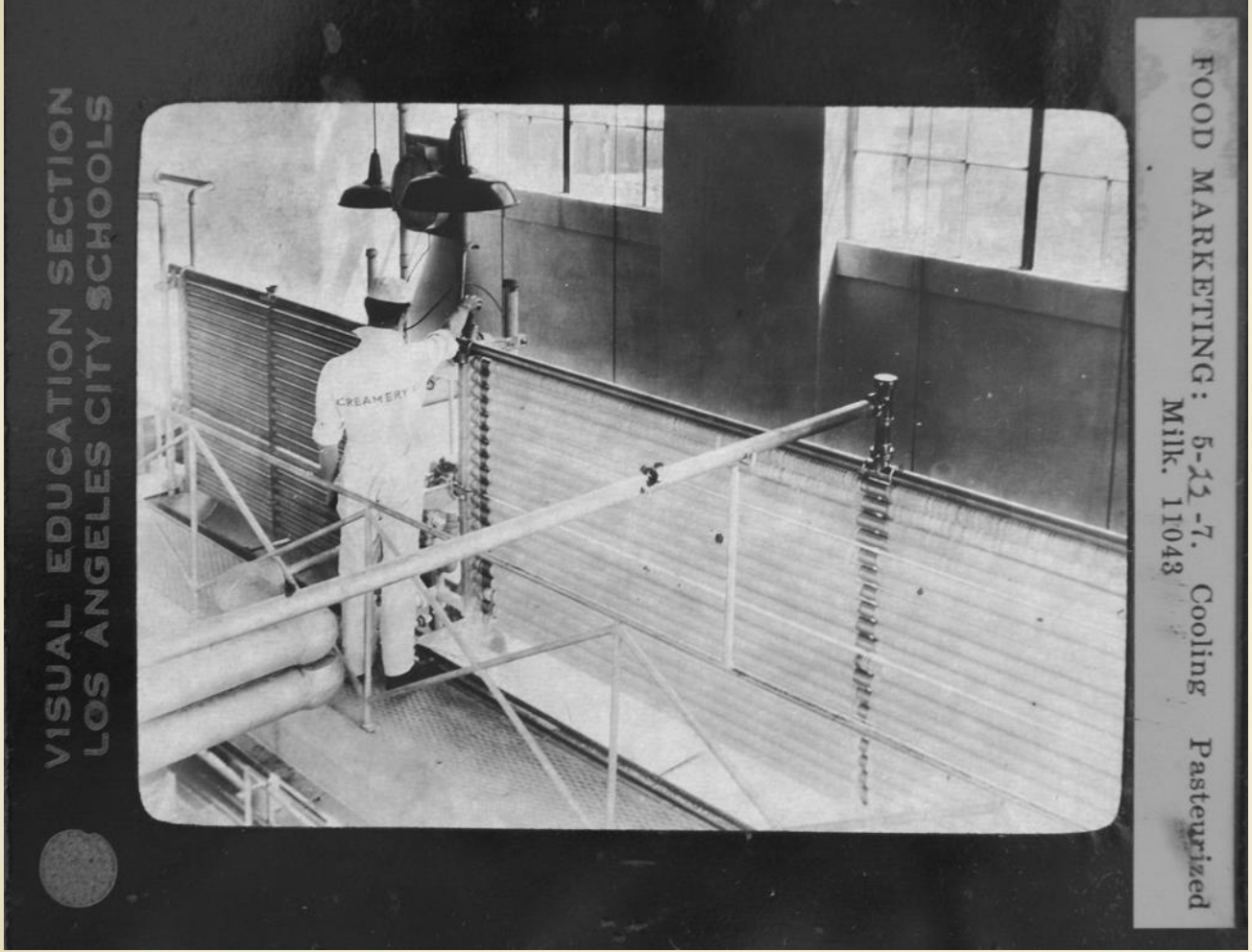
No. 10068



Food Marketing:
(Milk) 06

Milk Pasteurizing Tanks in a Creamery

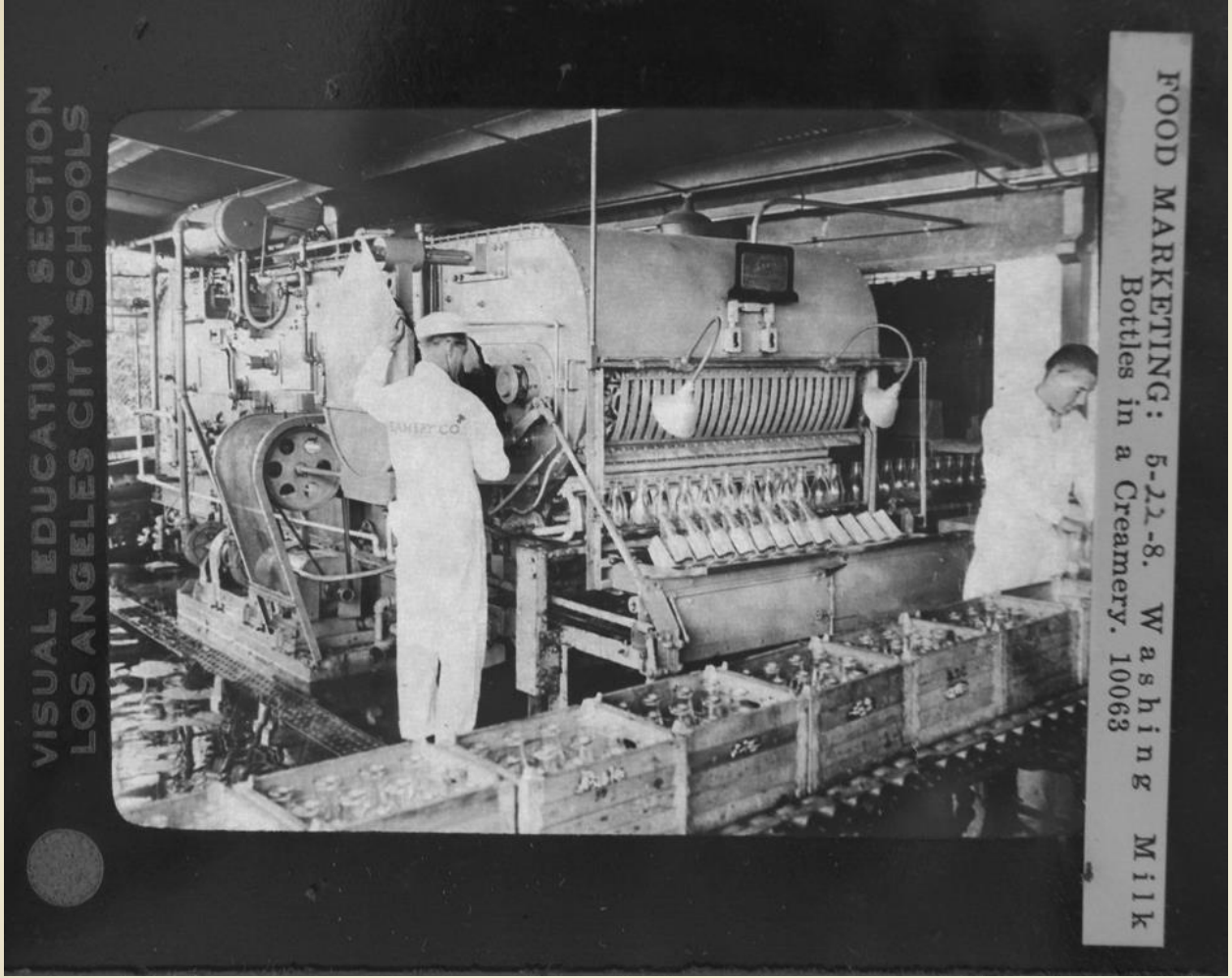
No. 11046



Food Marketing:
(Milk) 07

Cooling
Pasteurized Milk

No. 11043



Food Marketing:
(Milk) 08

Washing Milk Bottles in a Creamery

No. 10063

Food Marketing:
(Milk) 09

Bottling and Filling Machine

No. 751

Food Marketing:
(Milk) 10

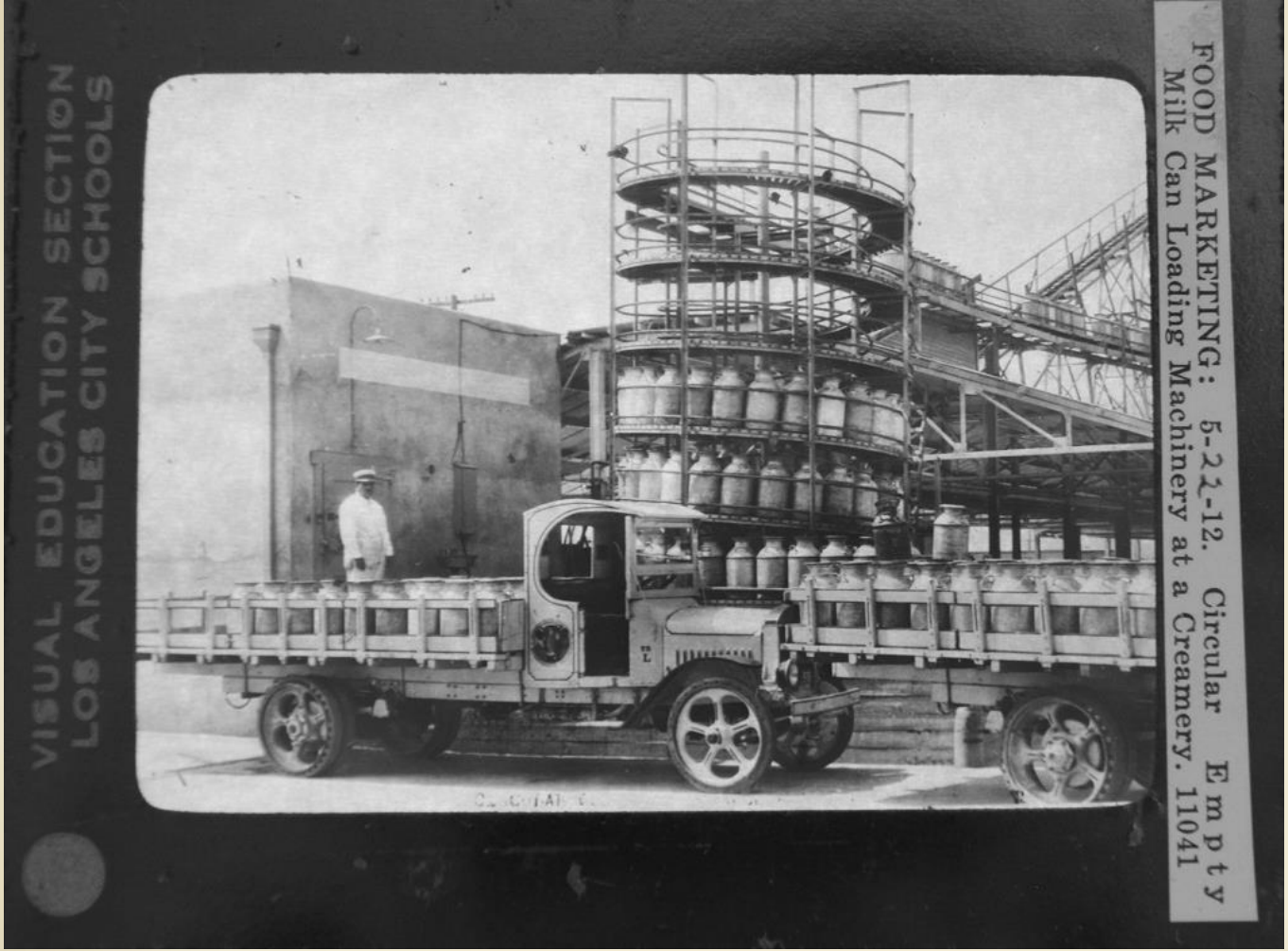
Milk Trucks at Creamery Loading Platform

No. 11042

Food Marketing:
(Milk) 11

Milk Delivery Truck in Home Neighborhood

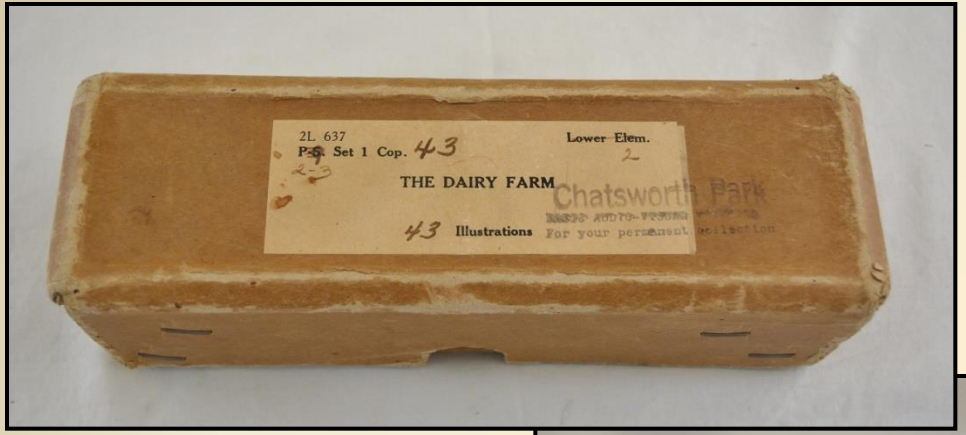
No. 10887B



Food Marketing:
(Milk) 12

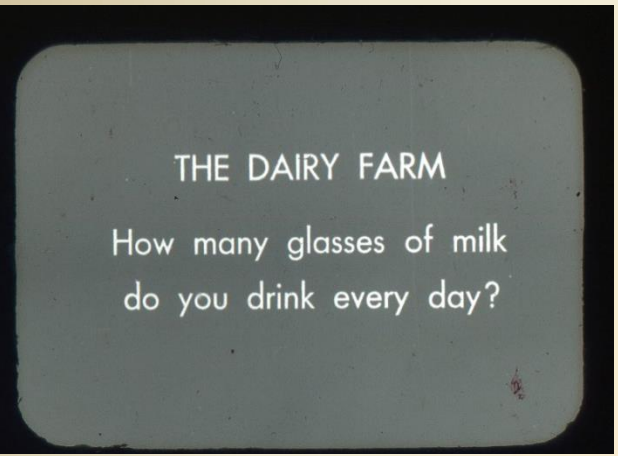
Circular Empty Milk Can Loading Machinery at a Creamery

No. 11041

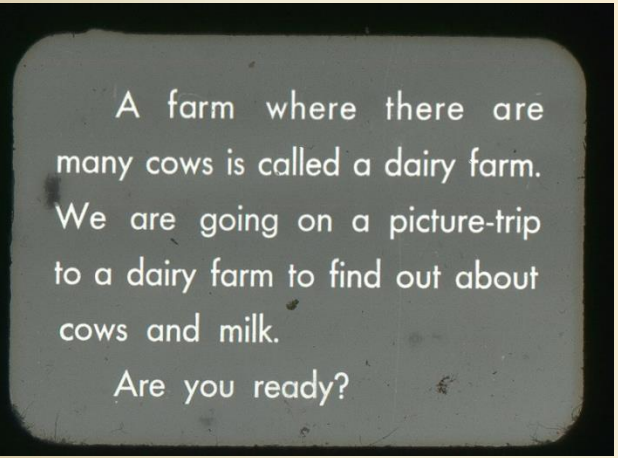


The Dairy Farm

(2” x 2” Glass Lantern Slides), 43 slides


THE DAIRY FARM
How many glasses of milk
do you drink every day?

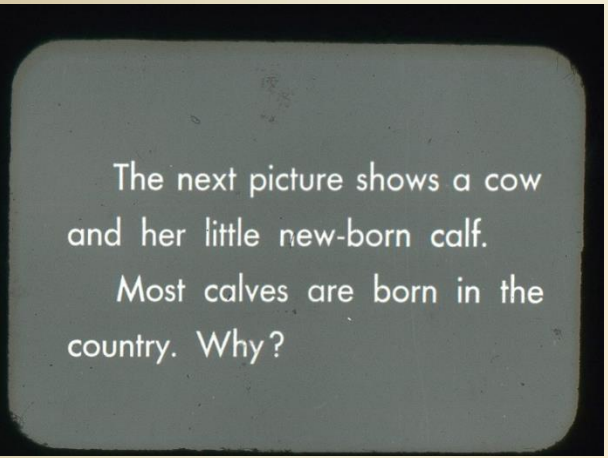
1


A farm where there are
many cows is called a dairy farm.
We are going on a picture-trip
to a dairy farm to find out about
cows and milk.
Are you ready?

2

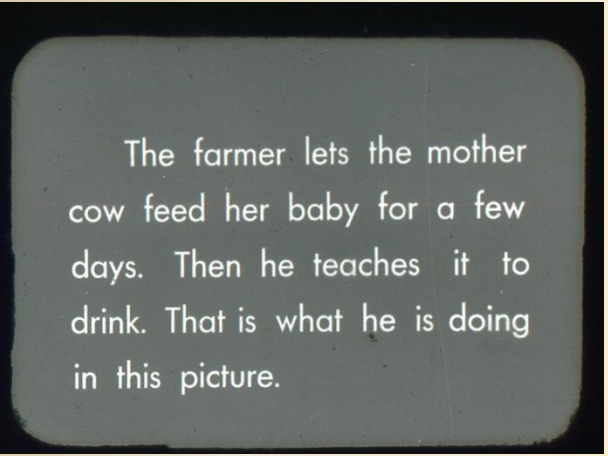

SHEFFIELD
FARMS

3


The next picture shows a cow and her little new-born calf.
Most calves are born in the country. Why?

4

5


The farmer lets the mother cow feed her baby for a few days. Then he teaches it to drink. That is what he is doing in this picture.

6

7

Here is the father of the baby calf. What is he called?

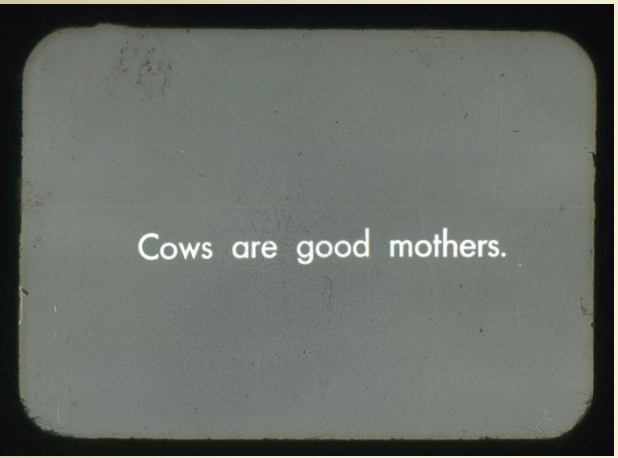
He is called a bull. He is big and strong. Healthy cows and bulls nearly always have fine calves.

8

9

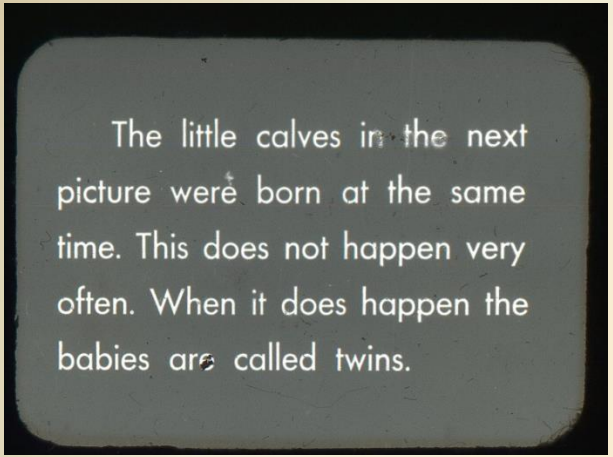
How was the bull's head different from the cow's head?

10A



10B

11


The little calves in the next picture were born at the same time. This does not happen very often. When it does happen the babies are called twins.

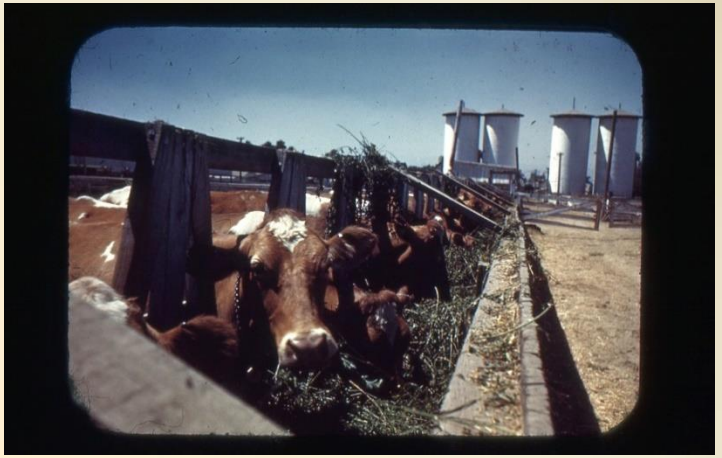
12

13

Sometimes cows are kept in pens because the farmer wants them to eat only the food he gives them. Then they will give good, sweet milk.

Guess what cows eat.

14



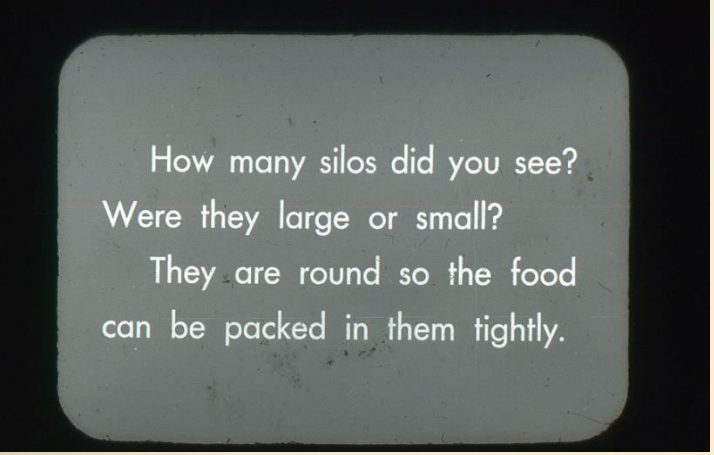
15

The cows are eating fresh hay. Each cow has her own place to eat. It is called a feed rack.

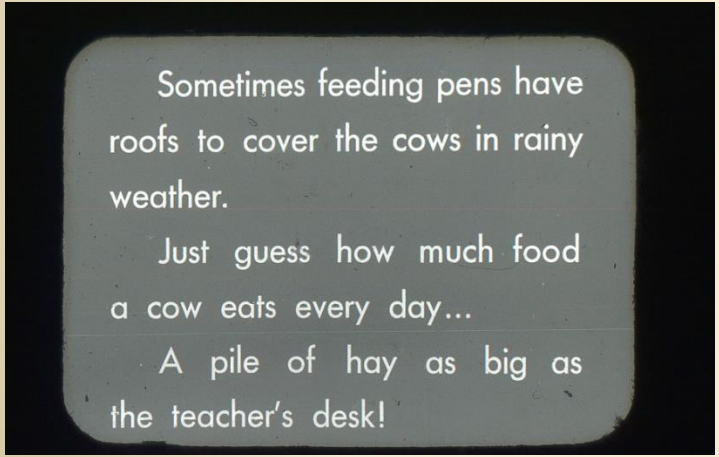
Look at the white, round buildings. They are called silos. Food for cows is kept in them.

16

17


How many silos did you see?
Were they large or small?
They are round so the food
can be packed in them tightly.

18A


Sometimes feeding pens have
roofs to cover the cows in rainy
weather.
Just guess how much food
a cow eats every day...
A pile of hay as big as
the teacher's desk!

18B

19

Cows eat other foods, too. The right amount of each food keeps cows well and strong and makes them give more and better milk.

Here are some of the things cows eat. Guess what some of them are.

20

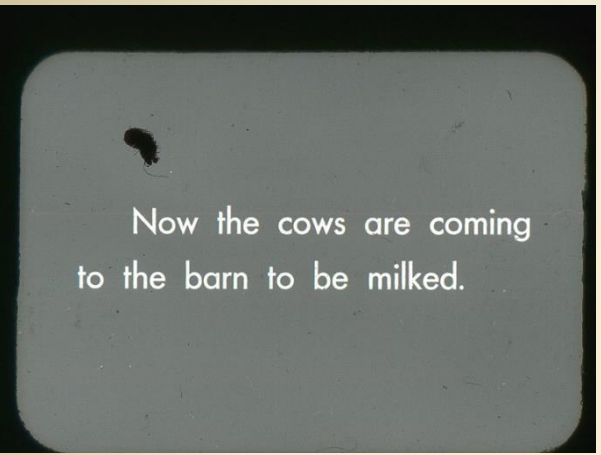
21

Sacks of food are stored in a feed barn to keep them clean and dry, and away from mice and rats.

If you were the farmer, what would you have to help keep the mice away?

22

23



24

25

The farmer keeps the cows clean. You will see him cutting the hair from the cow's milk-bag, or udder, and from her sides. The milk-bag is washed before milking. The farmer washes his hands then, too. Why?

26

27

Each cow knows her place in the barn. She puts her head between the bars and the farmer closes them so she cannot back out. While the farmer milks her she eats the mixed feed.

28

29

Sometimes cows are milked by machine. There are hoses from the pail to the cow's milk-bag.

Is this way of milking faster?

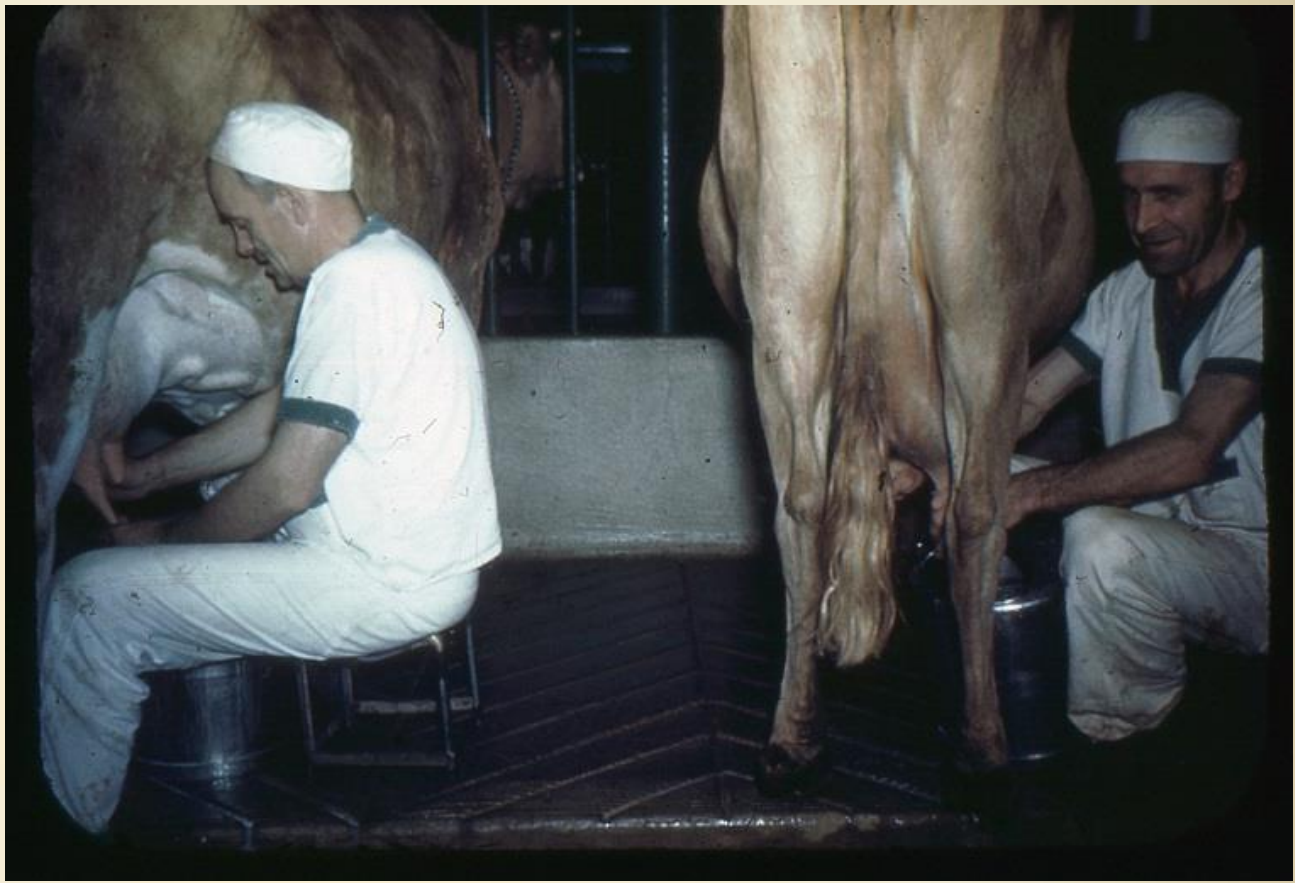
30

31

The milkers wear clean, white clothes when milking the cows. What do they do to their hands before milking?

Each man sits on a stool at the cow's side, and holds a pail between his knees.

32



33

Each milker has a pail that is partly covered. The cover keeps dirt from getting into the milk.

Guess how many cows a milker can milk in an hour. Six or eight!

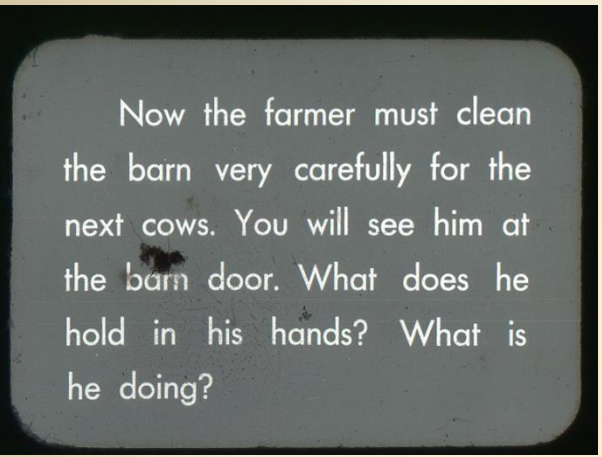
34

35

After the cows are milked the farmer opens the bars and lets the cows out. Here we see them leaving the milking barn to go back to their feeding pens.

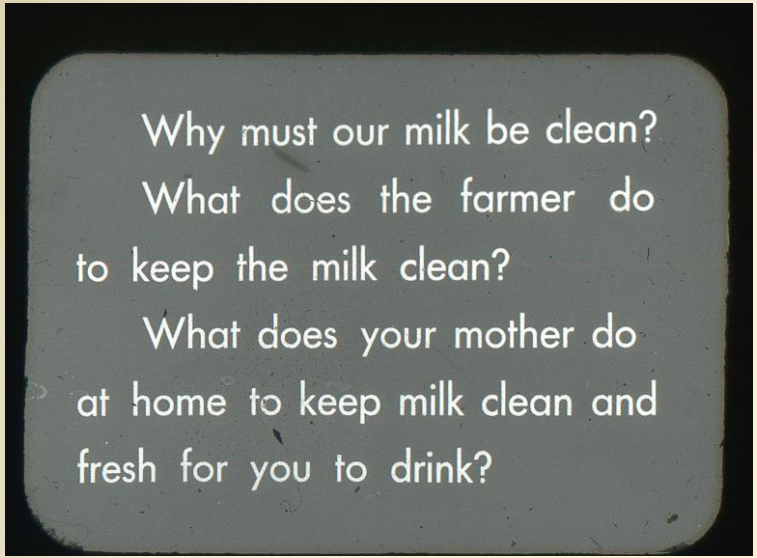
36

37

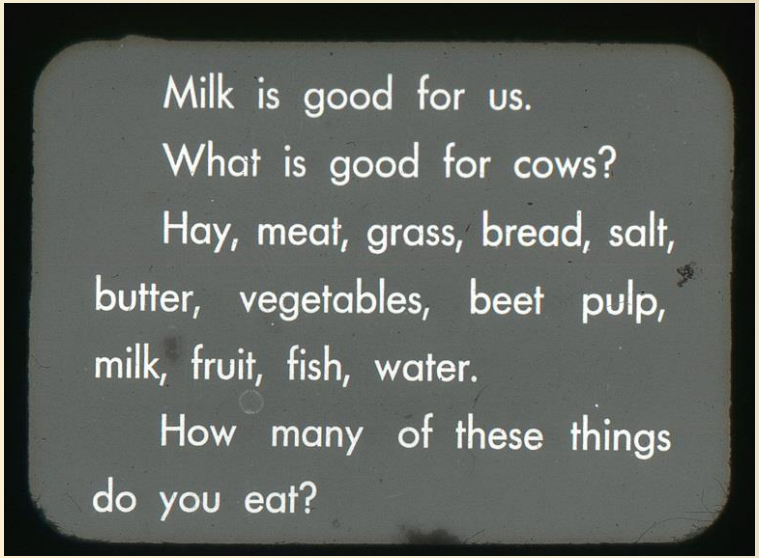

Now the farmer must clean the barn very carefully for the next cows. You will see him at the barn door. What does he hold in his hands? What is he doing?

38

39


Why must our milk be clean?
What does the farmer do to keep the milk clean?
What does your mother do at home to keep milk clean and fresh for you to drink?

40


Milk is good for us.
What is good for cows?
Hay, meat, grass, bread, salt, butter, vegetables, beet pulp, milk, fruit, fish, water.
How many of these things do you eat?

41

Christmas

(3 ¼” x 4” Glass Lantern Slides), 2 hand-painted slides

Sources/Acknowledgements

- Chatsworth Historical Society Archives, Chatsworth Park Elementary Lantern Slides
- Magic Lantern Show History www.victoriana.com/history/magiclanternshows.htm
- Los Angeles Unified School District, Art and Artifact Collection Office
- Dennis Liff, film historian, Jack and the Beanstalk photographs and documentation at http://iversonmovieranch.blogspot.com/2017/08/jack-and-beanstalk-1917-when-children.html

Prepared by Ann & Ray Vincent, Chatsworth Historical Society, October 2017